

GLUTEN FREE

FUDGE BROWNIE MIX



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GLUTEN-FREE FUDGE BROWNIE MIX

Nutrition Facts

16 servings per container
Serving size 3 tbsps mix (30g)

	Mix		Prepared	
Calories	110		170	
	% Daily Value*		% Daily Value*	
Total Fat	1g	1%	7g	9%
Saturated Fat	0g	0%	4.5g	23%
Trans Fat	0g		0g	
Cholesterol	0mg	0%	40mg	13%
Sodium	115mg	5%	170mg	7%
Total Carbohydrate	25g	9%	25g	9%
Dietary Fiber	1g	4%	1g	4%
Total Sugars	18g		18g	
Incl. Added Sugars	18g	36%	18g	36%
Protein	1g		2g	
Vitamin D	0mcg	0%	0.1mcg	0%
Calcium	10mg	0%	10mg	0%
Iron	2.2mg	10%	2.3mg	15%
Potassium	130mg	2%	140mg	2%

*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

INGREDIENTS: Cane Sugar, Cocoa (processed with alkali), Tapioca Starch, Rice Flour, Baking Powder (sodium acid pyrophosphate, baking soda, corn starch, monocalcium phosphate), Salt, Natural Vanilla Flavor.

DISTRIBUTED BY
THE KING ARTHUR FLOUR COMPANY, INC.
NORWICH, VERMONT 05055
800 827 6836 | KingArthurFlour.com

Produced on equipment that also processes eggs, milk, soy, and coconut.

DO NOT EAT RAW MIX, DOUGH, OR BATTER.

Certified Gluten-Free by GFCO. Learn more: gfcoco.org



OUR RECIPE FOR

GLUTEN-FREE FUDGE BROWNIES

YOU'LL NEED

- ½ cup butter*, melted or oil
- 2 tablespoons water
- 2 large eggs
- 1 cup chips or nuts (optional)

Indulge in rich, decadent chocolate bliss. Our mix makes the ultimate brownie, fudgy and intense with exceptional flavor, that will please every chocolate lover.

***TO MAKE NON-DAIRY:
USE VEGETABLE OIL.**

BAKES

SIXTEEN 2" x 2" BROWNIES

- 1 • **PREHEAT** oven to 350°F (325°F if using a glass or dark metal pan). Grease an 8" square or 9" round pan.
- 2 • **WHISK** together butter or oil, water, and eggs. Add mix and stir until well combined.
- 3 • **SPREAD** batter evenly in greased pan.
- 4 • **BAKE** for 35 to 40 minutes, until set (40 to 45 minutes for a glass pan). A cake tester inserted into center will come out with a few moist crumbs. Cool at least 15 minutes before cutting.

NOTE: Egg substitutes not recommended for this product.

BAKER'S TIP:

To make more cake-like brownies: Substitute 10 tablespoons melted butter + 3 large eggs for the butter or oil, water, and eggs called for above. Mix and bake as directed.

COMPLIMENTS OF
The King Arthur Flour Kitchen

NO COMPROMISES:

Our mixes are carefully crafted in our test kitchen through meticulous taste-testing (it's a tough job, but we're up to the challenge!) and blending to replicate our favorite recipes. The result? Mixes that make the finest gluten-free baked goods around. Simple ingredients, reliable results, and deliciousness for everyone to enjoy!

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KING ARTHUR FLOUR
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BAKING PRODUCTS.

KingArthurFlour.com/glutenfree



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COMMITTED TO QUALITY.



Learn more at:
KingArthurFlour.com/gmo

BAKER'S HOTLINE. WE'RE HERE TO HELP.

Call or chat online with our friendly, experienced bakers.
855.371.BAKE (2253)

KingArthurFlour.com/contact

IRRESISTIBLY RICH + FUDGY

THIS MIX BAKES:
16 BROWNIES
NON-DAIRY*



NET WT 17 OZ (1 LB 1 OZ) 482g U

BEST IF BAKED BY:

07508G205E 209770



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