



## ALL-AMERICAN FUDGE BROWNIE MIX



OUR SIGNATURE RECIPES

# BROWNIE MIX

*Make the ultimate brownie at home: deep, dark, rich, and perfectly moist with a soft, chewy interior.*

**•BAKES•  
DARK & FUDGY  
BROWNIES**

*All-American  
Fudge*



NET WT 18 OZ (1 LB 2 OZ) 510g

100254M4041

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**BEST IF BAKED BY:**



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OUR SIGNATURE RECIPE FOR

## ALL-AMERICAN FUDGE BROWNIES

### YOU'LL NEED

#### FOR FUDGY BROWNIES

1/3 cup vegetable oil

1/4 cup hot water

2 large eggs

#### FOR CAKE-LIKE BROWNIES

1/2 cup (1 stick) melted butter

2 tablespoons water

3 large eggs

**1 • PREHEAT** oven to 325°F. Grease one 8" x 8" x 2" pan.

**2 • COMBINE** oil or butter, water, and eggs. Add mix and blend vigorously until shiny.

**3 • SPREAD** batter evenly in prepared pan.

**4 • BAKE** for 38 to 42 minutes, until set. A cake tester inserted into center will have a few moist crumbs, for fudgier texture, or clean for cake-like texture.

**5 • LET** cool before cutting.

### BAKES SIXTEEN 2" X 2" BROWNIES

### DECORATE YOUR BROWNIES

Spread frosting onto cooled brownies in the pan. Cut into squares. Make a heart stencil out of paper, place over a brownie, and dust with snow-white non-melting sugar to create a sugar-dusted heart.

### BAKER'S TIP

Customize your brownies by adding up to 1 cup of your favorite chips or nuts.

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## ALL-AMERICAN FUDGE BROWNIE MIX

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## ALL-AMERICAN FUDGE BROWNIE MIX

### Nutrition Facts

16 servings per container

Serving size 3 tbsps mix (32g)

	Mix	Prepared
<b>Calories</b>	<b>120</b>	<b>170</b>
	% Daily Value*	% Daily Value*
<b>Total Fat</b>	1g 1%	6g 8%
Saturated Fat	0.5g 3%	1.5g 8%
Trans Fat	0g	0g
<b>Cholesterol</b>	0mg 0%	25mg 8%
<b>Sodium</b>	115mg 5%	125mg 5%
<b>Total Carbohydrate</b>	26g 9%	26g 9%
Dietary Fiber	1g 4%	1g 4%
Total Sugars	19g	19g
Incl. Added Sugars	19g 38%	19g 38%
<b>Protein</b>	2g	3g
Vitamin D	0mcg 0%	0.1mcg 0%
Calcium	20mg 2%	30mg 2%
Iron	1.9mg 10%	2mg 10%
Potassium	180mg 4%	180mg 4%

\*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, King Arthur Unbleached Flour (wheat flour, malted barley flour), Cocoa (processed with alkali), Sea Salt, Baking Powder (monocalcium phosphate, baking soda, cornstarch).

**CONTAINS:** Wheat.

KING ARTHUR BAKING COMPANY, INC.  
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**DO NOT EAT RAW MIX, DOUGH, OR BATTER.**

Produced on equipment that also processes eggs, milk, soy, almonds, hazelnuts, pecans, walnuts, and coconut.