



Bensdorp Dutch-Process Cocoa

POWDER

A full fat (24-26%), richly flavored Dutch-process (low-acid) cocoa. Ideal for all recipes calling for Dutched cocoa. Great for use in sauces and icings, too. Produced by Holland's premier Bensdorp company.

Ⓢ NET WT 16 OZ (1 LB) 454g

King Arthur Baking Company, Inc. | Norwich, Vermont
KingArthurBaking.com | 800-827-6836

Fudge Brownies

- 4 large eggs
- 1 1/4 cups (106g) Bensdorp Dutch-Process Cocoa Powder
- 1 teaspoon salt
- 1 teaspoon baking powder
- 1 teaspoon espresso powder
- 1 tablespoon vanilla extract
- 16 tablespoons (227g) unsalted butter
- 2 1/4 cups (447g) sugar
- 1 1/2 cups (180g) King Arthur Unbleached All-Purpose Flour or Gluten Free Measure for Measure Flour
- 2 cups (340g) chocolate chips

Preheat oven to 350°F. Lightly grease 9" x 13" pan.

Beat eggs with cocoa, salt, baking powder, espresso powder, and vanilla for 1 minute, until smooth. In microwave-safe bowl or pan set over low heat, melt butter, then add sugar and stir to combine. Continue to heat (or microwave) briefly, just until mixture is hot (about 110°F to 120°F), but not bubbling; it'll become shiny looking as it's stirred. Add to egg/cocoa mixture, stirring until smooth. Add flour and chips, stirring until smooth. Spoon batter into pan.

Bake brownies for 28 to 32 minutes, until toothpick inserted into center comes out clean, or with just a few moist crumbs. Brownies should feel set on edges, and center should look very moist but not uncooked. Remove from oven and cool completely.

Yield: 2 dozen 2" brownies.

Nutrition Facts

76 servings per container

Serving size 1 tbsp (6g)

Amount per serving

Calories 20

% Daily Value*

Total Fat 1.5g 2%

Saturated Fat 1g 5%

Trans Fat 0g

Cholesterol 0mg 0%

Sodium 0mg 0%

Total Carbohydrate 3g 1%

Dietary Fiber 2g 7%

Total Sugars 0g

Includes 0g Added Sugars 0%

Protein 1g

Vitamin D 0.1mcg 0%

Calcium 10mg 0%

Iron 2.5mg 15%

Potassium 190mg 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: COCOA (PROCESSED WITH ALKALI).

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

Store cool and dry.

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