



Batter Bowl Brownie Layer Mix

Simply layer these ingredients in the Small Batter Bowl, snap on the lid and you're ready to go!

- | | |
|---|---|
| 1½ cups (325 mL) sugar, divided | ½ cup (125 mL) unsweetened cocoa powder |
| 1 tsp (5 mL) ground cinnamon | 1 cup (250 mL) candy-coated chocolate miniature baking bits |
| ½ tsp (2 mL) salt | ½ cup (125 mL) white chocolate morsels |
| ½ tsp (2 mL) baking powder | ½ cup (125 mL) walnut halves, coarsely chopped |
| 1½ cups (375 mL) all-purpose flour, divided | |

In small bowl, combine ¾ cup (150 mL) sugar and cinnamon; mix well and set aside. In **Small Batter Bowl**, layer ingredients as follows, gently patting each layer before adding the next ingredient: salt, baking powder, ½ cup (125 mL) of the flour, cocoa powder, remaining ¾ cup (150 mL) sugar, baking bits and remaining 1 cup (250 mL) flour. Top with reserved cinnamon-sugar mixture, chocolate morsels and walnuts. Cover with lid. Print gift tag and attach to handle.

Batter Bowl Brownies

All of the dry ingredients you need for delicious brownies are here in this bowl.

To complete the treat, just add:

- ½ cup (125 mL) vegetable oil
- 3 eggs
- ¼ cup (50 mL) water
- 1 tsp (5 mL) vanilla extract

Preheat oven to 350°F (180°C). Lightly spray **Square Baker** with vegetable oil. In large bowl, combine brownie mix, oil, eggs, water and vanilla; mix until well blended. Spread mixture into baker. Bake 35 minutes or until wooden pick inserted in center comes out clean. Cool completely.

Yield: 20 brownies

U.S. Nutrients per serving (1 prepared brownie): Calories 250, Total Fat 12 g, Saturated Fat 3.5 g, Cholesterol 35 mg, Sodium 95 mg, Carbohydrate 33 g, Fiber 1 g, Protein 4 g

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P4114-10/12



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