



Sweetheart Batter Bowl Brownie Layer Mix

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

- | | |
|---------------------------------------|------------------------------------------|
| 1 1/2 cups sugar, divided | 1 cup red & pink candy-coated chocolates |
| 1 tsp ground cinnamon | 1/2 cup white chocolate morsels |
| 1/2 tsp salt | 1/2 cup walnut halves, coarsely chopped |
| 1/2 tsp baking powder | |
| 1 1/2 cups all-purpose flour, divided | |
| 1/2 cup unsweetened cocoa powder | |

In small bowl, combine 3/4 cup 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, 1/2 cup of the flour, cocoa powder, remaining 3/4 cup sugar, baking bits and remaining 1 cup flour. Top with reserved cinnamon-sugar mixture, chocolate morsels and walnuts. Cover with lid. Print gift tag and attach to handle.

TO:

FROM:

Sweetheart Batter Bowl Brownies

All of the dry ingredients you need for delicious brownies are here in this bowl. To complete the treat, just add:

- 1/2 cup vegetable oil
- 3 eggs
- 1/4 cup water
- 1 tsp vanilla extract

Preheat oven to 350°F. 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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P4217-02/13



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