Classic Brownie Mix

Nutrition Facts

42 servings per container

Serving size 1/4 Cup (42g)

ing size 1/4 Cup (42g) Dry (about 1/14 batch prepared)

Calories	16	
	% Daily \	
Total Fat 1.5g		

Saturated Fat 0.5g

Trans Fat Og	
Cholesterol Omg	0%
Sodium 150mg	7%
Total Carbohydrate 34g	12%
Dietary Fiber 1g	4%

Total Sugars 139	
Includes 19g Added Sugars	38%
Protein 3g	

Vitamin D Omcg	0%
Calcium 8mg	0%
Iron 2mg	10%
Potassium 122mg	2%

*The % Daily Value (DV) 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.

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/alue* 2%

3%

8X8 INCH PAN BROWNIE MIX HOT WATER NUTS (optional)

1	3 1/2 Cups	3/4 Cup	2 Ounces
2	7 Cups	1 1/2 Cup	4 Ounces
3	10 1/2 Cups	2 1/4 Cups	6 Ounces

DIRECTIONS:

- 1. Remove oxygen absorber and discard.
- 2. Preheat oven to 375°F.
- Combine brownie mix with hot water and stir until completely moist.
- 4. Fold in chopped nuts if desired (not included).
- **5.** Pour batter into greased baking pan and bake 20 to 25 minutes.

INGREDIENTS: Sugar, pastry flour (wheat flour, niacin, iron (reduced iron), thiamine mononitrate, riboflavin, folic acid), corn syrup solids, dextrose, dutched cocoa (cocoa [processed with alkali]), egg whites (egg whites and less than 0.1% sodium lauryl sulfate added as a whipping agent), shortening (partially hydrogenated soybean and cottonseed oil), non-iodized salt, mono and diglycerides, wheat starch, cocoa, vanilla flavor (dextrose, corn starch, water, alcohol), egg yolks, baking powder (sodium acid pyrophosphate, sodium bicarbonate, corn starch, monocalcium phosphate), baking soda.

Contains allergens: Egg and wheat.