

RECIPE 2:

Ingredients

1 lb Gluten Free Brownie Mix

5½ tablespoons vegetable oil

6 tablespoons water

2 teaspoons melted shortening

¼ cup liquid whole egg

Optional: Up to ½ cup chocolate chips, nuts, or other inclusions

**Make sure to double the recipe for the 2 lb mix option*



Please Scan QR code for more information.

Instructions

1. Combine wet ingredients

In a large bowl, whisk together the water, chosen egg amount, vegetable oil, and melted shortening.

2. Add the dry mix

Add the brownie mix and mix on low speed for 30 seconds, or until combined.

Scrape the bowl, then mix for another 30-45 seconds on low, just until smooth.

(Avoid overmixing.)

3. Add inclusions (optional) Stir in chocolate chips or nuts.

4. Bake

Preheat oven to 350°F. Grease and line an 8" x 8" pan.

Pour batter into the pan and smooth the top.

Bake for 28-32 minutes, or until a toothpick comes out with moist crumbs.

5. Cool and cut

Cool in pan for at least 30 minutes. For cleaner cuts, chill briefly before slicing.

Tips for Best Results

Use 1 large egg for dense, fudgy brownies

Use 2 medium eggs for a lighter, cakier texture

Brownies will firm up as they cool — avoid overbaking