

## RECIPE 2:

### Ingredients

1 lb Vegan Brownie Mix

½ cup water

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



Please Scan QR code for more information.

### Instructions

#### 1. Mix the batter

Add the vegan brownie mix and ½ cup of water to a mixing bowl.

Mix on low speed for 1 minute, or until fully incorporated.

Scrape the bowl.

Mix again on low speed for 30 seconds, just until smooth.

(If mixing by hand, stir until no dry spots remain and batter is thick and glossy.)

#### 2. Bake

Preheat oven to 350°F.

Grease and line an 8" x 8" baking pan with parchment.

Spread batter evenly in the pan.

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

#### 3. Cool and cut

Let brownies cool in the pan for at least 30 minutes before cutting.

For extra clean cuts, refrigerate for 15 minutes before slicing.

### Tips for Best Results

These brownies are naturally fudgy — do not overbake

Optional: add ½ cup chocolate chips, walnuts, or vegan marshmallows before baking

Let fully cool before slicing — they firm up as they rest