

Home Baking Recipe:

Ingredients

1 lb Brownie Mix

4 oz (½ cup) hot water

Optional: 2 oz (1/4 cup) chopped nuts, chocolate chips, or other inclusions

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



Please Scan QR code for more information.

Instructions

1. Preheat oven to 350°F.

2. Mix Batter: Place the brownie mix in a mixing bowl. Slowly add 1/2 cup of hot water while mixing on low speed (or stir gently by hand) for 1 minute.

3. Scrape Bowl & Mix Again: Scrape sides of bowl, then mix for 1 minute on low until smooth.

4. Add Inclusions (Optional): Stir in up to 1/4 cup of nuts, chocolate chips, etc. Mix for 30 seconds on low.

5. Pan & Rest: Pour batter into a well-greased 8x8" pan. Let batter rest for 10 minutes before baking.

6. Bake at 350°F for 28–35 minutes in an 8x8" pan, or until a toothpick inserted 2 inches from the edge comes out with moist crumbs (not wet batter). For a 9x9" pan, bake 25–30 minutes.

7. Cool: Let cool in pan for 20–30 minutes before inverting on wire rack. Wait slicing for at least an hour.

Yield

One 8x8" pan = 9 brownies

Slightly thinner if baked in a 9x9" pan (increase inclusions for richer texture)

Tips

Hot water = bring water to boil, take off the heat, wait 2-3 minutes to cool

Resting batter before baking improves crust and texture

For clean cuts, chill before slicing