

INGREDIENTS :

Sugar, Rice Flour, Corn Starch, Tapioca Dextrin, **Cocoa**, Vegetable Shortening [Soy Bean & Cotton Seed Oil], Salt, Baking Powder, Xanthan Gum, Natural Flavors.

Manufactured by;
JW International Corp.
221 JWI Corp. Road
Gillett, PA 16925-8825

**GLUTEN FREE
BROWNIE MIX**



**ENDLESS MOUNTAIN
MUFFIN MAN**

NET WEIGHT 13 OZS.. [364 gr]

Directions for use:

Yield 1, 8X8 Inch Square Baking Pan, About 16 Brownies

NOTE* DO NOT OVERMIX!

1 Package **GLUTEN FREE BROWNIE MIX**

3 Whole Eggs

1/4 Cup Vegetable Oil

Pre-heat oven to 375 Degrees F.

Grease or butter, brownie pans.

Whisk Eggs, and Oil in mixing bowl.

Stir in 1 Package [1 LB.]

GLUTEN FREE BROWNIE MIX

Add Nuts, and Chocolate Chips if desired.

Pour batter in pans and smooth out with a spatula..

Bake, 20- 28 Minutes until slightly firm to touch.

**FOR MORE INFORMATION AND
ADDITIONAL RECIPES, OR TO PLACE AN
ORDER, CONTACT US AT;**

jack@jwicorp.com

NOTE: This **GLUTEN FREE BROWNIE MIX** is only a base to which you will add additional liquid and solid ingredients. Consequently the Nutritional Analysis will vary based on the additional ingredients you chose to incorporate. We certify that these statements are true and accurate to the best of our knowledge and ability. Contains Soy products

STATE FAIR BROWNIES

1 Cup Grated Coconut

½ Cup Chopped Nuts

½ Cup Chocolate Chips

½ Cup Sour Cream [Optional]

¼ Teaspoon Rum Flavor

Gently fold the above into the **GLUTEN FREE BROWNIE BATTER** after batter is mixed.

REMEMBER! DO NOT OVERMIX! The batter should be lumpy.

Bake the brownies per directions above. When cool, frost with Chocolate Icing and sprinkle Chopped Nuts and Shredded Coconut on the surface. Cut into 2x2 inch squares and hide these from the family!

BLUEBERRY BROWNIES

[a European treat]

2 Cups Frozen or Fresh Blueberries

¼ Teaspoon Orange Zest

Lightly coat Frozen Blueberries with 1 tablespoon Corn Starch while Blueberries are still frozen. This will keep the color from bleeding out into the **BROWNIE BATTER** and turning it blue. Add Orange Zest to batter before incorporating with the liquid ingredients. Mix the **BROWNIE BATTER** and carefully fold in the Frozen Blueberries. Handle and bake as per the directions above. When cool cut into squares and dust with powdered sugar. Great with Iced Green Tea and Lemon.