AUGASON FARMS®

Certified GF Gluten-Free®

Chocolate Chip Brownie Mix

All Natural

Gluten Free

Augason Farms Gluten Free foods are delicious and include: baking mixes, soups, fruits, vegetables, and drink mixes. Our flour blends and grains are designed to meet nutritional needs and discriminating tastes. Flavor so good that everyone will enjoy them!

Chocolate Chip Brownie Mix

Augason Farms Gluten Free Chocolate Chip Brownie Mix is soft and fudgy, and everyone will enjoy them.

Nutty Caramel Brownies

Brownies:
2 1/4 cups Augason Farms GF Chocolate Chip Brownie Mix
1 large egg, beaten
1/2 cup water
1/3 cup + 1 tablespoon vegetable oil
Topping:
Ice cream or whipped topping
Nuts
Chocolate or caramel syrup

Place mix in a large mixing bowl. Add egg, water and vegetable oil. Beat on low speed for 2 minutes. Pour batter into 8"x8" greased or floured pan. Bake at 325°F for 20-30 minutes. Let cool. Cut with plastic knife. Top with ice cream of your choice or whipped topping. Sprinkle with nuts of your choice and/or drizzle chocolate or caramel syrup on top of ice cream.

Chocolate Frosted Brownies

Brownies:
2 1/4 cups Augason Farms GF Chocolate Chip Brownie Mix
1 large egg, beaten
1/2 cup water
1/3 cup + 1 tablespoon vegetable oil
Topping:
1 cup Reese's Pieces®
Chocolate frosting
Mini marshmallows
Nuts

Place mix in a large mixing bowl. Add egg, water and vegetable oil. Beat on low speed for 2 minutes. Mix in Reese's Pieces®. Pour batter into 8"x8" greased or floured pan. Bake at 325°F for 20-30 minutes. Let cool. Topping: Add nuts and marshmallows to chocolate fudge frosting and frost. Cut with plastic knife after frosting has set.

DIRECTIONS:

Brownies
2 1/4 cups Brownie Mix
1 large egg
1/2 cup water
1/3 cup + 1 tbsp vegetable oil
2 oz nutmeats (optional)

Yield: One 8"x8" pan.

Place mix in a large mixing bowl, add egg, 1/2 cup water, 1/3 cup plus 1 Tbsp vegetable oil. Beat on low speed for 2 minutes. Pour batter in an 8"x8" greased or floured pan. Bake at 325°F for 20-30 minutes. Let cool. Cut with knife.

Nutrition Facts

Serving Size: 2 Tbsp (24g)
Servings Per Container: 90

Amount Per Serving	
Calories 90	Calories from Fat 5
	% Daily Value*
Total Fat 0.5g	**1%**
Saturated Fat 0g	**0%**
Trans Fat 0g	
Cholesterol 0mg	**0%**
Sodium 70mg	**3%**
Total Carbohydrate 21g	**7%**
Dietary Fiber less than 1g	**4%**
Sugars 13g	
Protein 1g	

Vitamin A	0%	Vitamin C	0%
Calcium	0%	Iron	2%

*Percent Daily values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.

	Calories	2,000	2,500
Total Fat	Less than	65g	80g
Sat Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2400mg	2400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

Calories per gram: Fat 9 Carbs 4 Protein 4

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INGREDIENTS: Sugar, fine white rice flour, potato starch, baking cocoa, milk chocolate chips (sugar, cocoa butter, milk, chocolate liquor, soy lecithin, natural vanilla), tapioca flour/starch, black cocoa, guar gum, baking powder, xanthan gum, natural chocolate flavor, salt, natural vanilla flavor, modified food starch.

Contains allergens: Milk and soy.

Processed in a dedicated gluten free manufacturing and packaging site.

Contains oxygen absorber. Discard immediately upon opening.

Shelf Life: Best when stored in a cool dry place at temperatures between 55° and 70° F (ideal humidity 15%). Sealed: to 10 years / Opened: to 1 year

Shelf life estimates are based on industry studies from sources deemed reputable. Since Augason Farms has no control over individual storage practices, they must disclaim any liability or warranty for particular results.

90 SERVINGS
NET WT. 4 LBS 13.0 OZ (2.18 kg)