

If you're making a big container of mix, use the instructions and printable tag on this page! If you're making individual pre-measured bags, print the next page!

## BROWNIE MIX

**Makes: Thick 9x9" or Thin 9x13" pan**  
Double recipe below for thick 9x13" pan

- + 3½ cups brownie mix
- + 2 eggs
- + 1 teaspoon vanilla extract
- + ½ cup vegetable oil
- + ¼ cup water

Mix, then pour batter into greased light-colored aluminum metal pan, top with an optional extra ¼ chocolate chips, and bake at 325°F according to pan size below:

**9x9"**: for 32-36 minutes  
**9x13"**: for 20-24 minutes  
**Thick 9x13"**: Double ingredients above and bake for 32-36 minutes.

**Note:** Glass pans will take longer to bake.

## BROWNIE MIX

**Makes: Thick 9x9" or Thin 9x13" pan**  
Double recipe below for thick 9x13" pan

- + 3½ cups brownie mix
- + 2 eggs
- + 1 teaspoon vanilla extract
- + ½ cup vegetable oil
- + ¼ cup water

Mix, then pour batter into greased light-colored aluminum metal pan, top with an optional extra ¼ chocolate chips, and bake at 325°F according to pan size below:

**9x9"**: for 32-36 minutes  
**9x13"**: for 20-24 minutes  
**Thick 9x13"**: Double ingredients above and bake for 32-36 minutes.

**Note:** Glass pans will take longer to bake.

### Measurements for Gallon-Sized Ziploc Bags (split amongst two bags) or Large Container

- 8 ¾ cups granulated sugar
- 3 ½ cups powdered sugar
- 5 ¼ cups all-purpose flour
- 5 ¼ cups unsweetened cocoa powder (two 8-ounce containers)
- 7 teaspoons kosher salt
- 3 ½ teaspoons baking powder (not baking soda!)
- 7 tablespoons cornstarch
- 5 ¼ cups semi-sweet chocolate chips or chunks
- 7 teaspoons espresso powder (totally optional!)

<h1>BROWNIE MIX</h1>	<p><b>ADD:</b></p> <ul style="list-style-type: none"> <li>+ 2 eggs</li> <li>+ 1 teaspoon vanilla extract</li> <li>+ ½ cup vegetable oil</li> <li>+ ¼ cup water</li> </ul> <p>Pour batter into greased light-colored aluminum metal pan, top with an optional extra ¼ chocolate chips, and bake at 325°F according to pan size below:</p> <p><b>9x9"</b>: for 32-36 minutes <b>9x13"</b>: for 20-24 minutes</p> <p><i>Note: Glass pans will take longer to bake.</i></p>
----------------------	---

<h1>BROWNIE MIX</h1>	<p><b>ADD:</b></p> <ul style="list-style-type: none"> <li>+ 2 eggs</li> <li>+ 1 teaspoon vanilla extract</li> <li>+ ½ cup vegetable oil</li> <li>+ ¼ cup water</li> </ul> <p>Pour batter into greased light-colored aluminum metal pan, top with an optional extra ¼ chocolate chips, and bake at 325°F according to pan size below:</p> <p><b>9x9"</b>: for 32-36 minutes <b>9x13"</b>: for 20-24 minutes</p> <p><i>Note: Glass pans will take longer to bake.</i></p>
----------------------	---

<h1>BROWNIE MIX</h1>	<p><b>ADD:</b></p> <ul style="list-style-type: none"> <li>+ 2 eggs</li> <li>+ 1 teaspoon vanilla extract</li> <li>+ ½ cup vegetable oil</li> <li>+ ¼ cup water</li> </ul> <p>Pour batter into greased light-colored aluminum metal pan, top with an optional extra ¼ chocolate chips, and bake at 325°F according to pan size below:</p> <p><b>9x9"</b>: for 32-36 minutes <b>9x13"</b>: for 20-24 minutes</p> <p><i>Note: Glass pans will take longer to bake.</i></p>
----------------------	---

<h1>BROWNIE MIX</h1>	<p><b>ADD:</b></p> <ul style="list-style-type: none"> <li>+ 2 eggs</li> <li>+ 1 teaspoon vanilla extract</li> <li>+ ½ cup vegetable oil</li> <li>+ ¼ cup water</li> </ul> <p>Pour batter into greased light-colored aluminum metal pan, top with an optional extra ¼ chocolate chips, and bake at 325°F according to pan size below:</p> <p><b>9x9"</b>: for 32-36 minutes <b>9x13"</b>: for 20-24 minutes</p> <p><i>Note: Glass pans will take longer to bake.</i></p>
----------------------	---

<h1>BROWNIE MIX</h1>	<p><b>ADD:</b></p> <ul style="list-style-type: none"> <li>+ 2 eggs</li> <li>+ 1 teaspoon vanilla extract</li> <li>+ ½ cup vegetable oil</li> <li>+ ¼ cup water</li> </ul> <p>Pour batter into greased light-colored aluminum metal pan, top with an optional extra ¼ chocolate chips, and bake at 325°F according to pan size below:</p> <p><b>9x9"</b>: for 32-36 minutes <b>9x13"</b>: for 20-24 minutes</p> <p><i>Note: Glass pans will take longer to bake.</i></p>
----------------------	---

<h1>BROWNIE MIX</h1>	<p><b>ADD:</b></p> <ul style="list-style-type: none"> <li>+ 2 eggs</li> <li>+ 1 teaspoon vanilla extract</li> <li>+ ½ cup vegetable oil</li> <li>+ ¼ cup water</li> </ul> <p>Pour batter into greased light-colored aluminum metal pan, top with an optional extra ¼ chocolate chips, and bake at 325°F according to pan size below:</p> <p><b>9x9"</b>: for 32-36 minutes <b>9x13"</b>: for 20-24 minutes</p> <p><i>Note: Glass pans will take longer to bake.</i></p>
----------------------	---

<h1>BROWNIE MIX</h1>	<p><b>ADD:</b></p> <ul style="list-style-type: none"> <li>+ 2 eggs</li> <li>+ 1 teaspoon vanilla extract</li> <li>+ ½ cup vegetable oil</li> <li>+ ¼ cup water</li> </ul> <p>Pour batter into greased light-colored aluminum metal pan, top with an optional extra ¼ chocolate chips, and bake at 325°F according to pan size below:</p> <p><b>9x9"</b>: for 32-36 minutes <b>9x13"</b>: for 20-24 minutes</p> <p><i>Note: Glass pans will take longer to bake.</i></p>
----------------------	---

<h1>BROWNIE MIX</h1>	<p><b>ADD:</b></p> <ul style="list-style-type: none"> <li>+ 2 eggs</li> <li>+ 1 teaspoon vanilla extract</li> <li>+ ½ cup vegetable oil</li> <li>+ ¼ cup water</li> </ul> <p>Pour batter into greased light-colored aluminum metal pan, top with an optional extra ¼ chocolate chips, and bake at 325°F according to pan size below:</p> <p><b>9x9"</b>: for 32-36 minutes <b>9x13"</b>: for 20-24 minutes</p> <p><i>Note: Glass pans will take longer to bake.</i></p>
----------------------	---