

individual preportioned bag label

Print this page if making individual preportioned bags. Print on 8.5 x 11 sized cardstock and cut along edges. Attach to bag of dry brownie mix.

Cut

_____ Fold

Cut here for a standard label or cut around the whole thing & use the backer on the next page to wrap around a bag.

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better-than-box brownies



2 eggs



1 teaspoon
vanilla



½ cup
vegetable oil



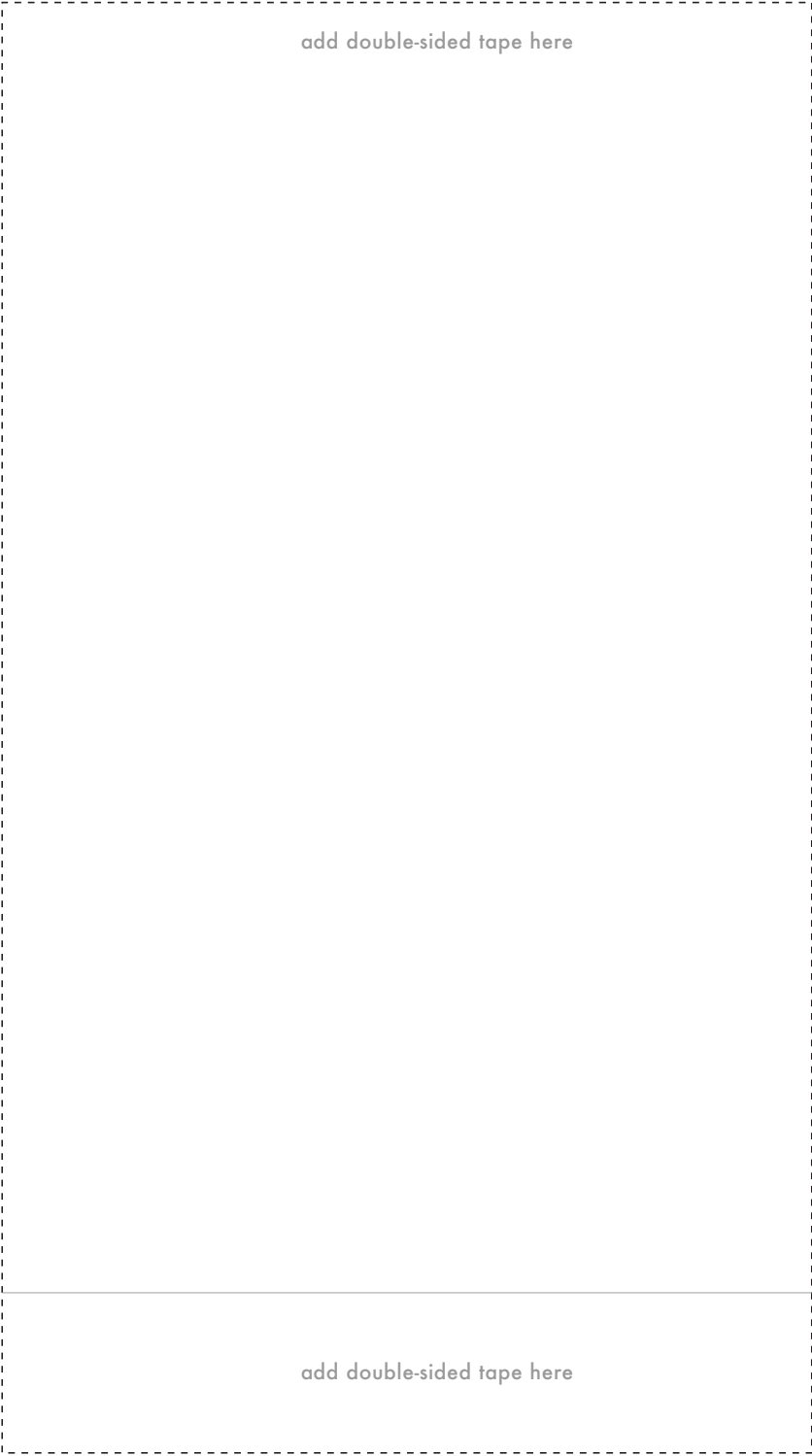
¼ cup
water

 **BAKE AT 325°F IN A 9x9" PAN *for* 32-36 MINUTES**

If using a disposable foil pan, the bake time may be a little longer.

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add double-sided tape here


add double-sided tape here






bulk container label

Print this page if making a bulk container of mix, as it includes the amount of dry mix to use per batch. Print on 8.5 x 11 sized cardstock and cut along edges. Attach to container of dry brownie mix. Laminate if using long-term.

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better-than-box
brownies



add:  3 ½ cup dry mix  2 eggs  1 teaspoon vanilla  ½ cup vegetable oil  ¼ cup water

🕒 BAKE AT 325°F IN A 9x9" PAN *for* 32-36 MINUTES
If using a disposable foil pan, the bake time may be a little longer.



fudgy brownie mix

These are great for gifting to busy families, college students, teachers, neighbors, or new parents, and feel extra special when paired with a jar of frosting, sprinkles, or a cute spatula. I also like including a shallow disposable 9x9-inch pan from the dollar store so they can bake and enjoy without worrying about cleanup.

<p>Preportioned Bag (Makes 1)</p>	<p>Bulk Batch (Makes 6)</p>
<p>What you need:</p> <ul style="list-style-type: none"> • Quart-sized ziplock bags, 5x11" cello bags, or 6.3 X 9.5" self-seal bags. • Printable label or a sharpie marker 	<p>What you need:</p> <ul style="list-style-type: none"> • Quart-sized ziplock bags (if making individual bags) or (2) Gallon-Sized Ziploc Bags or Large Container for bulk batch • Printable Label or a sharpie marker
<p>To the bag, add:</p> <ul style="list-style-type: none"> • 1 ¼ cups granulated sugar • ½ cup powdered sugar • ¾ cups all-purpose flour • ¾ cup unsweetened cocoa powder • 1 teaspoon kosher salt • ½ teaspoon baking powder (not baking soda!) • 1 Tablespoon cornstarch • ¾ cup semi-sweet chocolate chips or chunks • 1 teaspoon <u>espresso powder</u> (optional!) <p>For easy filling, fold the top of the bag down a few inches, then add the flour first as they it hold down the bag. Close and shake bag to combine.</p>	<p>In a large bowl, mix:</p> <ul style="list-style-type: none"> • 7 ½ cups granulated sugar • 3 cups powdered sugar • 4 ½ cups all-purpose flour • 4 ½ cups unsweetened cocoa powder • 2 Tablespoons kosher salt • 1 Tablespoon baking powder (not baking soda) • 6 Tablespoons cornstarch • 4 ½ cups semi-sweet chocolate chips or chunks • 2 Tablespoons <u>espresso powder</u> (optional!) <p>Whisk to combine. For individual bags, add 3 ½ cups mix to each bag. For a bulk container, scoop the mix into (2) gallon-sized ziploc bags or a large 4-quart container.</p>
<p>Attach label: Print & attach the printable label on page 2 OR write the instructions on the label on each bag.</p>	<p>Attach label: Print & attach the printable label on the next page OR write the instructions on the label on each bag. For a bulk container, use the bulk label on page 3.</p>



Free printable labels on the next page!

Scan this QR code for the 6.3 X 9.5" self-seal bags I use when feeling fancy!

