

INGREDIENTS	3 LB BATCH	6 LB BATCH
"JIFFY" Fudge Brownie Mix	3 lb	6 lb
Hot Water (120°F)	1¼ cups (10 oz)	2½ cups (20 oz)
Caramelized Spiced Belgian Cookies, crushed	3.5 oz	7 oz
Milk or Dark Chocolate Covered Pretzels, crushed	3.5 oz	7 oz



1. Use a mixer with paddle attachment.
2. Pour hot water into mixer bowl. Add Fudge Brownie Mix.
3. Blend on low speed* for 30 seconds.
4. Stop mixer. Scrape bowl and paddle.
5. Blend on low speed* for 30 more seconds. Do not over-mix.
6. Spread batter evenly onto greased pan.
7. Top half of the batter with Cookies and the other half of the batter with Pretzels.
8. Bake according to the table below:

PRO-TIP

Top with these other toppings for a twist on your Brownies: Mini Candy-Coated Chocolate, Mint Chocolate Pieces, Nonpareils or Chocolate Chips. Note: Not suggested to use white chocolate covered toppings, as they may not look appealing once baked.

* **Low speed** is 1st speed on a 3-speed mixer or 2nd speed on a 4-speed mixer.

PAN SIZE	SCALE	CONVECTION OVEN	STANDARD OVEN	YIELD 6 LB BATCH
Half sheet pan	Batter 3 lb 10 oz Toppings 7 oz	300°F 16 - 20 minutes	350°F 19 - 25 minutes	2
Full sheet pan	Batter 7 lb 4 oz Toppings 14 oz	300°F 16 - 20 minutes	350°F 19 - 25 minutes	1

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Baking time may vary depending on the oven and oven load.