



Gourmet Double Chocolate Brownies

Ingredients:

- BNJ Kitchen Cupboard™ Gourmet Double Chocolate Brownie Batter
- 8x8 pans and sheet pan
- Pan spray
- Assorted candy/nut toppings, if desired

Instructions:



- Grease or spray 8x8 pan.
- Scoop 18 oz. of BNJ Brownie Batter into greased 8x8 pan and spread batter evenly in pan.
- Top if desired and bake.
- Tray prepared 8x8 brownie batters on sheet pan.
- Bake in rack oven at 350°F for 24–28 minutes.

Variations:



- Top with 1 oz. of M&M® candies, chocolate chips, or chopped nuts
- Rocky Road-style topping (marshmallow/nuts/choc chips)
- **TIP:** Use clean label toppings for clean label brownies.