



GTIN: 10041449403363

ITEM#: 722-1626

KRUSTEAZ GLUTEN FREE BROWNIE MIX

Whats better than a moist and rich fudgy brownie with real chocolate chips? One thats gluten free. Krusteaz Gluten Free Double Chocolate Brownies pack all the great flavor of our classic brownie mixes but without the gluten! Simply add water, vegetable oil and eggs to the mix and have mouthwatering brownies in less than an hour. With no artificial colors, flavors or preservatives, Krusteaz Gluten Free Double Chocolate Brownies are a guilt-free dessert for any day of the week.

Shelf Life	Storage Temp Min	Storage Temp Max
365 days	32°F	95°F

Ingredients

Sugar, brown rice flour (rice flour, stabilized rice bran with germ), semi-sweet chocolate chips (sugar, unsweetened chocolate, cocoa butter, soy lecithin [emulsifier], vanilla extract), cocoa (processed with alkali), soybean oil, salt, baking soda, natural flavor.



Preparation and Cooking

- 1 HEAT oven to 325F. Lightly grease 8x8-inch pan.
 - 2 STIR together water, oil, egg and brownie mix until blended. SPOON batter into pan and spread evenly.
 - 3 BAKE 48-52 minutes.* Cool completely in pan before cutting. Store in a tightly covered container.
- Do not eat raw batter.
- *DO NOT OVER-BAKE. Freshly baked brownies appear under-baked but cool to doneness. For glass pan, add 5 minutes to bake time.
- High Altitude (over 5,000 feet): Prepare as directed, adding 1/3 cup cornstarch.

View our full recipes library at <https://www.krusteazpro.com/recipes>

Allergens



Nutrition Facts

160 servings per Container	
Serving Size	1/20 package
Amount per serving	
Calories	110
% Daily Value*	
Total Fat 2g	2%
Saturated Fat 1g	3%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 85mg	4%
Total Carbohydrate 23g	8%
Dietary Fiber 1g	4%
Total Sugars 15g	
Includes 15g Added Sugars	30%
Protein 1g	
Vitamin D 0mcg	0%
Calcium 0mg	0%
Iron 1mg	6%
Potassium 70mg	0%

* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.