




Name: \_\_\_\_\_

CAKE-LIKE BROWNIES      3 EGGS      1/4 CUP WATER      1/2 CUP OIL

**BAKING INSTRUCTIONS:** See side of box for ingredient swaps

**STEP 1 PREP**  **PREHEAT** oven to 350°F for metal and glass pan, 325°F for dark or coated pan.\*  
**GREASE** bottom of pan.

**STEP 2 MIX**  **EMPTY** brownie mix, eggs, water and oil in a large bowl.  
**STIR** until well blended (about 50 strokes).  
**SPREAD** into greased pan and bake immediately.

**STEP 3 BAKE**  **BAKE** in center of oven at 350°F following chart below.  
\*Add 3-5 minutes for dark or coated pan. Brownie is done when toothpick inserted 1 inch from the edge of pan comes out clean.  
**COOL** completely in pan on wire rack before cutting and serving.

HIGH ALTITUDE (OVER 3,500 FT): PREHEAT OVEN TO 350°F. STIR 2 TBSP FLOUR INTO BROWNIE MIX. MIX ACCORDING TO THE DIRECTIONS IN STEP 2. BAKE AT 350°F, 13 X 9 INCH PAN 21-23 MIN.

PAN SIZE	8 X 8 INCH	9 X 9 INCH	13 X 9 INCH
BAKE TIME	31-34 MIN	27-30 MIN	21-23 MIN

*yummy*  
no matter how you bake it!

What temperature are we going to set the oven to?

How long are we going to cook the brownies in a 9x9 pan?

How many strokes do we need to do to get the batter well blended?

What do we do in step #2?

How much time should we add a for dark or coated pan?

How long are we going to cook brownies in a 13x9 pan?