

Uncle Arthur's Famous Fudgy Brownies

SIMPLE RECIPE

Ingredients

- 1 box of King Arthurs Gluten Free Ultimate Fudge Brownie Mix
- 1/2 cup melted butter
- 2 Tablespoons Water
- 2 large eggs
- 1 cup Chocolate chips and/or nuts (optional)

Directions

1. Preheat the oven to 350F (325F if using a glass or dark metal pan). Grease an 8" square or 9" round pan.
2. Whisk together melted butter, water, and eggs. Stir in the mix (and chocolate chips/nuts). Spread batter evenly in a greased pan.
3. Bake 35-40 minutes. When brownies are done, toothpick inserted into the center will show a few moist crumbs but no raw batter. Cool at least 15 minutes before cutting.

Notes

- Tell your friends and guests this is an old family recipe, made from scratch and served with love (they are so good they'll never know)!
- Other mix-ins you can use: crushed up Andes Mints, peanut butter M&M's or Oreos
- Sprinkle mix-ins on the top of the brownie mixture for another fun twist

