

Layered Fudge Brownies

How to Create Layered Fudge Brownies

- Measure and layer ingredients inside of a Large 36-oz./1 L Eco Water Bottle in the order listed below.
- Close bottle securely.
- Attach a gift tag with ingredients and instructions.

Ingredients for Layered Fudge Brownies

½ cup cocoa

⅔ cup granulated sugar

1½ cups candy-coated chocolate candies

⅔ cup brown sugar

1 cup plus 2 tbsp. all-purpose flour

1 cup toasted chopped almonds*

To make brownies, combine dry ingredients in a Mix-N-Stor® Pitcher with:

1 tsp. vanilla extract

⅔ cup oil

3 eggs

Pour into lightly greased Vent 'N Serve® Large Shallow. Microwave uncovered at high power 9 minutes and let cool. Cut with spatula. Or pre-heat oven to 350° F/176° C. Pour UltraPro 2-Qt./2 L Square Pan. Bake 40–45 minutes. Use a toothpick to test for doneness.

**Substitute raisins, seeds or your favorite nut.*