



With our compliments

Chocolate Truffle Brownies

For Brownies You'll need:

26 oz (approx 3¼ cups) Chocolate Truffle Brownie Mix

4 eggs or 6 egg whites

1½ sticks butter melted*

¾ cup coarsely chopped nuts (optional)

Preheat oven to 350°. Line a 9 x 13-inch pan with aluminum foil and coat with gluten-free vegetable spray or brush surface with 1 tsp vegetable oil. In a large bowl, beat eggs for 2 minutes. Add dry mix. Beat to moisten. Add butter and stir until combined. Fold in nuts, if used. (Mixture will be very thick.) Spread over prepared pan and bake 33 minutes.

For best results, freeze 1 hour before cutting.

Makes 24-2 inch brownies. May be frozen.

For low-fat preparation:

Combine mix, 1¼ cup gluten-free low-fat plain or coffee-flavored yogurt and 1 tsp. gluten-free vanilla. Mix until thoroughly moistened. Beat 4 egg whites until stiff and fold into mixture. Fold in ¼ cup chopped nuts, if desired. Bake 45 minutes in 350° oven.

Lactose-free preparation:

Use ½ cup plus 1 tbs vegetable oil in place of butter.