

Tupperware®

Sand Art Brownies

1 cup + 2 tbsp. all-purpose flour
⅔ cup brown sugar
⅔ cup granulated sugar
½ cup Chocolate Dessert Blend
½ cup candy coated chocolates
½ cup chocolate chips
½ cup chopped nuts

Layer dry ingredients in Spaghetti Dispenser.
Seal and attach ingredients and baking instructions.



Sand Art Brownies **BAKING INSTRUCTIONS**

Serves 12
Serving size: 1 brownie
Prep: 10 minutes
Cook: 40–50 minutes

1 tsp. vanilla extract
⅔ cup canola oil
3 eggs

1. Preheat oven to 350° F/175° C degrees.
2. Combine above wet ingredients in medium bowl and whisk to combine.
3. Add dry ingredients from Spaghetti Dispenser to bowl and stir to combine, creating batter.
4. Pour batter into lightly greased 8 x 8" or 9 x 9" (20 x 20 cm or 23 x 23 cm) baking pan.
5. Bake 40–50 minutes or until toothpick inserted in center comes out clean.

Linda Rainey 432-425-2867 my.tupperware.com/millionaire

Tupperware®

Sand Art Brownies

1 cup + 2 tbsp. all-purpose flour
⅔ cup brown sugar
⅔ cup granulated sugar
½ cup Chocolate Dessert Blend
½ cup candy coated chocolates
½ cup chocolate chips
½ cup chopped nuts

Layer dry ingredients in Spaghetti Dispenser.
Seal and attach ingredients and baking instructions.



Sand Art Brownies **BAKING INSTRUCTIONS**

Serves 12
Serving size: 1 brownie
Prep: 10 minutes
Cook: 40–50 minutes

1 tsp. vanilla extract
⅔ cup canola oil
3 eggs

1. Preheat oven to 350° F/175° C degrees.
2. Combine above wet ingredients in medium bowl and whisk to combine.
3. Add dry ingredients from Spaghetti Dispenser to bowl and stir to combine, creating batter.
4. Pour batter into lightly greased 8 x 8" or 9 x 9" (20 x 20 cm or 23 x 23 cm) baking pan.
5. Bake 40–50 minutes or until toothpick inserted in center comes out clean.

Linda Rainey 432-425-2867 my.tupperware.com/millionaire