Tupperware

Tupperware

Sand Art Brownies

1 cup + 2 tbsp. all-purpose flour

²/₃ cup brown sugar

²/₃ cup granulated sugar

1/2 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

Sand Art Brownies

1 cup + 2 tbsp. all-purpose flour

²/₃ cup brown sugar

²/₃ 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.

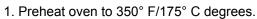
Sand Art Brownies BAKING INSTRUCTIONS

Serves 12 1
Serving size: 1 brownie 2/2
Prep: 10 minutes 3

Cook: 40–50 minutes

1 tsp. vanilla extract ²/₃ cup canola oil

3 eggs



- 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

