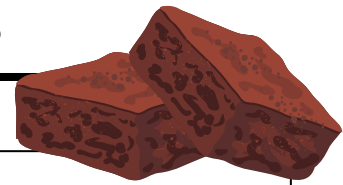


Never-Fail Brownies



INGREDIENTS:



- 1 jar of dry brownie mix
- 3/4 cup butter, melted
- 4 eggs

DIRECTIONS:



1. Preheat oven to 350°F.
2. Grease and flour 9 x 13-inch baking pan.
3. Pour the dry jarred mixture into large bowl.
4. Stir butter and eggs into dry ingredient mixture until thoroughly combined.
5. Spread batter evenly into baking pan.
6. Bake brownies for 25 to 30 minutes, or until a toothpick inserted in the center is clean when removed.

Never-Fail Brownie Jar Mix

JAR INGREDIENTS:



- 1 1/4 cups all-purpose flour
- 1 teaspoon baking powder
- 1 teaspoon salt
- 2/3 cup unsweetened cocoa powder
- 2 cups white sugar
- 1/2 cup pecans, finely chopped

DIRECTIONS:

1. Combine flour, baking powder, and salt, and pour in the bottom of a quart-sized canning jar.
2. Carefully layer remaining ingredients in the canning jar, in the order listed.
3. Close jar lid tightly, decorate as desired, and add a label with instructions for use.