## **Quick Mixes: Brownie Mix**

Makes 15 cups of mix. This will fill 2 half gallon mason jars.

For vacuum sealing: Line each jar with a 1-gallon zip loc baggie or bread bad. After filling, zip the bag close except for  $\frac{1}{2}$  inch and vacuum seal.

4 cups all purpose flour
2 cup whole wheat flour
4 tsp salt
4 tsp baking powder
8 cups sugar
1 (8 oz) can cocoa powder

In a large bowl, combine flour, baking powder, salt, sugar and cocoa. Stir with a wire whisk until evenly distributed. Put into a large airtight container.

## **Our Best Brownies**

1/4 cup melted butter2 eggs, beaten1 tsp vanilla2 1/2 cups brownie mix

Preheat oven to 350 F. Grease and flour an 8-inch square pan. Combine melted butter, eggs, vanilla and Brownie Mix. Beat until smooth. Pour into prepared pan. Bake 30-35 minutes, until edges separate from pan. Sprinkle with frosting or brownie topper of your choice. Makes 16 brownies.

Chocolate Topper: Sprinkle (6 oz) chocolate chips over warm brownies. Spread evenly when melted.

## **Chewy Chocolate Cookies**

1/4 cup melted butter2 eggs, slightly beaten1/4 cup water2 cups brownie mix

- 1 tsp baking soda
- 1 cup flour
- 1 tsp vanilla
- 1 cup chocolate chips

Preheat oven to 375 F. Grease baking sheets. Combine butter, eggs, and water in medium bowl. Beat with a fork until blended. Stir in brownie mix, baking soda, flour and vanilla. Add additional water if needed. Blend well. Add chocolate chips if desired.

Drop by teaspoonfuls 2 inches apart on prepared baking sheets. Bake 10-12 minutes, until edges are browned. Cool. Makes 36 cookies.

## **Texas Sheet Cake**

4 cups brownie mix
½ cup butter
1 cup water
½ cup sour cream
2 eggs, slightly beaten
1 tsp baking soda

Preheat oven to 375. Grease a 15 x 10 or larger baking pan. Put brownie mix in a large bowl. In a small saucepan, bring butter and water to a boil. Add to brownie mix. Add sour cream, eggs, and baking soda. Blend well. Pour into prepared pan. Bake 20-25 minutes, until a toothpick inserted in center comes out clean. Prepare Cocoa Icing. Frost cake while still hot.

Cocoa Icing: ½ cup evaporated milk

½ cup butter

3 TB unsweetened cocoa powder

3 cups powdered sugar

1 tsp vanilla.

Bring first three ingredients to boil, stirring constantly. Remove from heat. Stir in powdered sugar and .vanilla.

Bring first three ingredients to boil, stirring constantly. Remove from heat. Stir in powdered sugar and vanilla.