



## WHITE CHOCOLATE CHUNK BROWNIES

### Directions:

- White Chocolate Chunk Brownie Mix
- 2 large eggs
- 1 teaspoon vanilla
- ½ cup (1 stick) butter, softened

Preheat oven to 350°. Grease and flour an 8-inch baking pan.

Take bag of sugar from the top of the canning jar and empty into a mixing bowl. Add 1 stick softened butter. Using electric mixer, beat until light and fluffy. Beat in 2 eggs and 1 teaspoon vanilla until creamy. Empty the rest of the jar contents into the mixing bowl. Stir with a wooden spoon until dry ingredients are well moistened. Mixture will be stiff. Spread brownie batter into prepared pan and bake for 20 to 25 minutes, until brownies are set. Do not overbake! Cool in pan before cutting into squares.

## White Chocolate Chunk Brownies

### Directions:

- White Chocolate Chunk Brownie Mix
- 2 large eggs
- 1 teaspoon vanilla
- ½ cup (1 stick) butter, softened

Preheat oven to 350°. Grease and flour an 8-inch baking pan.

Take bag of sugar from the top of the canning jar and empty into a mixing bowl. Add 1 stick softened butter. Using electric mixer, beat until light and fluffy. Beat in 2 eggs and 1 teaspoon vanilla until creamy. Empty the rest of the jar contents into the mixing bowl. Stir with a wooden spoon until dry ingredients are well moistened. Mixture will be stiff. Spread brownie batter into prepared pan and bake for 20 to 25 minutes, until brownies are set. Do not overbake! Cool in pan before cutting into squares.