

How to Make Ghirardelli Brownies **by YOUR NAME**

Collecting Materials. You will only need some materials. Other basic materials should be available in your kitchen. For 16 Brownies, you will need:

1 pouch of Ghirardelli Triple Chocolate Brownie Mix - Available at Costco or any other grocery store

11" by 7" pan

1/3 Cup Water

1/3 Cup Vegetable Oil

1 Egg

To make 24 extra thick brownies, you will need a 13" by 9" pan and just double all of the ingredients.

To make 48 brownies, you will need a 16" by 12" (half sheet) pan and just triple all of the original ingredients.

Preparing.

Preheat the oven to 325 degrees Fahrenheit.

Prepare the baking pan by lightly greasing or spraying with non-stick cooking spray.

Blending

After, you will blend water, oil and egg(s) in the mixing bowl.

Add brownie mix and stir until moistened (about 40 strokes).

Spoon batter into prepared pan and spread evenly.

Baking

Add 5 minutes to the bake time if you are using a glass pan. Refer below:

16 Brownies: 45-50 minutes

24 Brownies: 50-55 minutes

48 Brownies: 45-50 minutes

BE CREATIVE!

You can do many fun things with brownies. One idea is creating Stadium Bars.

First, prepare brownie batter as directed in the previous instructions.

Spoon into lightly greased pan (size depends on the quantity of brownie mix)

Sprinkle with 3 cups popped kettle corn, 1 cup salted peanuts and 1/2 cup Ghirardelli Semi-Sweet Chocolate Chips.

Cool thoroughly before cutting.

DIRECTIONS

1. Key the title & by-line, CENTERED and ARIAL BLACK size 14
2. Key the list GEORGIA size 12
3. Add enumerations (apply entire list)
4. Use INCREASE INDENT or TAB to create your second-level of enumerations (add lower-case letters for each section)
5. Finish your project with graphics. Please have fun and express your artistic style!

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