

Double Dutch Brownie Mix

1 cup white sugar
1/3 cup Dutch Process cocoa
1/2 cup all purpose flour
1/4 teaspoon baking powder
1/4 teaspoon salt
1 cup dark or semi-sweet chocolate chips



Mix all ingredients together, place in a jar with a tight fitting lid. Or layer the ingredients alternating light and dark layers, ending with the chips on top. Give with these instructions:

Double Dutch Brownies

Cream 1/2 cup softened butter, two eggs and 1/2 teaspoon vanilla with a mixer until light and fluffy. Stir in entire jar of mix. Pour into a prepared 8x8 inch square baking dish. Bake at 350 degrees for 25-30 minutes. Let cool in the pan. Serve and enjoy!

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