

“Everyone loves brownies right out of the oven! I love nuts in mine. These are so easy to make when you want them. Kids can make them on their own.”

— Paula Dempsey

### BROWNIES:

- 1 pkg Dempsey Bakery® mix
- ½ tsp sea salt
- ¼ tsp xanthan gum (optional)\*
- 4 eggs
- 1 cup softened butter (you may substitute butter flavored shortening)
- 2 tsp vanilla

\*Brownies will be a little crumbly without xanthan gum.

### DIRECTIONS:

Preheat oven to 350°F.

Grease 9" x 11" baking pan with butter, shortening or line with parchment paper.

In large bowl combine brownie mix with salt and xanthan gum. Blend well with spoon. Add eggs, butter and vanilla. Mix with spoon until well blended. For a fluffier brownie use a mixer.

Pour batter into pan and smooth evenly. Bake for 30 minutes.

— Recipe by Paula Dempsey



### PACKAGE INGREDIENTS:

Sugar, Rice Flour, Cocoa, Arrowroot Flour

**Nutrition Facts** Serv. Size: 1 cup (177g), Servings: 4, Amount Per Serving: **Calories** 670, Fat Cal. 20, **Total Fat** 2.5g (4% DV), Sat. Fat 1g (5% DV), *Trans* Fat 0g, **Cholest.** 0mg (0% DV), **Sodium** 0mg (0% DV), **Total Carb.** 167g (56% DV), Fiber 6g (24% DV), Sugars 110g, **Protein** 5g, Vitamin A (0% DV), Vitamin C (0% DV), Calcium (2% DV), Iron (10% DV). Percent Daily Values (DV) are based on a 2,000 calorie diet.

### ALLERGY INFORMATION:

All our products are manufactured in a Gluten, Wheat, Soy, Peanut and Tree Nut-Free facility with the exception of Coconut.



Dempsey Bakery®  
323 Cross St., Suite B  
Little Rock, AR 72201

Phone: 501.375.2257

[dempseybakery.com](http://dempseybakery.com)