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Brownies In A Jar

Prep Time: 20 min.

Source: Better Homes and Gardens

File Under:

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Ingredients

- 1/3 cup unsweetened cocoa powder
- 1-1/2 cups sugar
- 1/2 cup semisweet chocolate pieces
- 1 cup all-purpose flour
- 1/2 teaspoon baking powder
- 1/4 teaspoon salt
- 1/2 cup chopped walnuts
- 1/2 cup white baking pieces
- *****
- 1/2 cup butter, melted and cooled
- 2 slightly beaten eggs



Directions:

1. Layer in a 1-quart glass jar or canister the following ingredients: cocoa powder, sugar, chocolate pieces, flour, baking powder, salt, walnuts, and white baking pieces. Tap jar gently on the counter to settle each layer before adding the next. Cover jar and store at room temperature up to one month. Or, attach baking directions and give as a gift.
2. Baking directions: Heat oven to 350 degrees F. Grease and flour an 8x8x2-inch baking pan. Combine butter and eggs in a large bowl. Stir in jar contents. Spread into prepared pan. Bake for 35 minutes or until edges begin to pull away from pan. Cool in pan on a wire rack. Cut into bars. Makes 16.

Nutritional facts per serving

calories: 247 , total fat: 13g , saturated fat: 6g , cholesterol: 45mg , sodium: 125mg , carbohydrate: