

**Bake'nJoy**<sup>®</sup>



# KITCHEN CUPBOARD™ CLEAN LABEL DOUBLE CHOCOLATE GOURMET BROWNIE BATTER

Kitchen Cupboard™ Clean Label  
Double Chocolate Gourmet Brownie Batter is so easy  
to use and made with simple, wholesome ingredients  
you would find in your own kitchen cupboards!



**Kitchen  
Cupboard**<sup>™</sup>  
CLEAN LABEL PRODUCTS

**KC Clean Label Frozen Brownie Batter**



Serving Suggestion



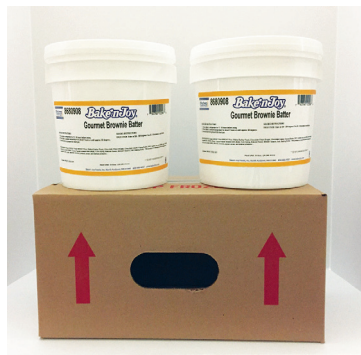
# KITCHEN CUPBOARD™ CLEAN LABEL DOUBLE CHOCOLATE GOURMET BROWNIE BATTER

## KC Frozen Brownie Batter

Kitchen Cupboard™ Brownie Batter	Dennis Item #	Unit Weight (Lbs.)	Case Count	Net Wt (Lbs.)	Gross Wt (Lbs.)	Case Dimensions (LxWxH in inches)			Ti/Hi (in cases)	Cube (Cubic feet)	Storage Temp. (Farenheit)	Shelf Life
BNJKC Dbl Choc Gourmet Brownie Batter	19427	9 lbs.	2/9 lb.	18	19.5	15.50	8.00	8.00	15 x 7	0.57	0° or below	364 days

Kitchen Cupboard™ Clean Label Double Chocolate Gourmet Brownie Batter is ideal for fresh baked brownies any time! Create signature bar cookies or soft scooped brownie cookies with this versatile scoop batter. Bake just what you need to avoid waste.

- Easy to use
- No mixing, no mess
- Convenient
- Reliable quality and performance



**9 lb. Brownie Batter Pails**  
Case pack—example only  
Case pack contains two  
9 lb. pails of batter.



*Kitchen Cupboard Label Example*

### Baking brownies couldn't be simpler. Here's how:

**1**

Pull batter from freezer and allow batter to thaw in refrigerator for 12-24 hours before using.

**2**

Place batter in ambient temperature for about 2 hours or until batter temperature is approx. 60° F.

**3**

Pour full pail of batter into a greased full sheet pan. Store batter in refrigerator for up to 5 days.

**4**

Bake at 350-360° F for 25-30 minutes or until done. \*

\*Oven temps/ and bake times may vary.  
For optimal results, use batter within 72 hours.

