



## Cup4Cup Chocolate Brownie Mix Recipe Variations

### Chocolate Lava Cakes

Yield: 8-12 servings

Ingredients:

404g Cup4Cup Chocolate Brownie Mix  
3 each (150g) large eggs  
3 each (48g) large yolks  
½ cup (110g) butter, melted  
¼ cup (62.5 mL) boiling water  
1 tsp vanilla extract (optional)  
Melting chocolates, for the cake centers

Method of Preparation:

1. Combine all ingredients together in a large bowl. Whisk to incorporate well.
2. Scoop batter into small baking cups/ramekins ¾ of the way up.
3. Insert chocolates into the center of each cake batter.
4. Bake in a 400°F oven for 12-15 minutes, until the cakes are baked all the way through. Serve hot.

Note: We recommend using butter to get the best flavor and texture. Coconut oil is an acceptable substitute. We do not recommend substituting canola oil for the butter.

### Devil's Food Cake

Yield: 8 servings

Ingredients:

404g Cup4Cup Chocolate Brownie Mix  
2 tsp (10g) baking powder  
3 each (150g) large eggs  
½ cup (110g) canola oil  
¼ cup (62.5mL) boiling water  
1 tsp vanilla extract (optional)

Method of Preparation:

1. Combine brownie mix and baking powder together in a large bowl. Whisk to incorporate.
2. Mix in remaining ingredients well.
3. Pour batter into a well-oiled 8-inch round cake pan.
4. Bake in a 350°F oven for about 30-40 minutes and until cooked through.

### Chocolate Crinkle Cookies

Yield: 20 2-inch cookies



**Ingredients:**

404g Cup4Cup Chocolate Brownie Mix

½ tsp (2.5g) baking powder

2 each (100g) large eggs

4 tbsp. (55g) melted butter

**Method of Preparation:**

1. Combine brownie mix and baking powder together in a large bowl. Whisk to incorporate.
2. Mix in eggs and melted butter and stir well to combine. Wrap dough in plastic wrap & refrigerate for 20 minutes.
3. Scoop batter into balls about the size of a tablespoon. Roll in your hand into a ball and drop into a bowl of powdered sugar. Roll around until fully coated.
4. Place covered cookies on a sheet pan about 2 inches apart and bake in a preheated 350°F until done, about 10-12 minutes.