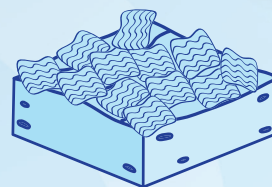


# CINNAMON Toast Crunch<sup>TM</sup> BROWNIES



In Mexico, cinnamon and chocolate are quite the couple. Get the same fabulous flavor pairing in a convenient brownie dessert bar.



64 Servings

1 Serving = 1-2x3-inch bar

## Ingredients

- 3 Cups (24 oz) Water, warm, approx. 120°F.
- 1 Box (6 lb) Gold Medal<sup>TM</sup> Chocolate Brownie Mix (11312).
- 1 Tbsp Cinnamon, ground.
- ½ Tsp Cloves, ground.
- 1 Tsp Cayenne Pepper, ground.
- 5 ¼ Cups (9 oz) Cinnamon Toast Crunch<sup>TM</sup> Bulkpack Cereal (11813).

## Instructions

1. Add water, brownie mix, cinnamon, cloves and cayenne pepper in mixer bowl fitted with a paddle attachment.
2. Mix on low speed 30 seconds; stop mixer, scrape bowl and paddle.
3. Mix on low speed 30 additional seconds then deposit batter into greased full sheet pan.
4. Spread batter evenly, then sprinkle cereal over top; bake as directed and allow to cool before portioning.

Bake	Temp	Time
Convection Oven*	300°F	20-25 minutes
Standard Oven	350°F	25-30 minutes

\*Rotate pans baked in convection oven one-half turn (180°) after 10 minutes of baking.

