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# GINGERBREAD

## BROWNIE KIT

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## What's In The Jar

- Brownie Mix/Chocolate Chips
- Cookie Cutter
- Icing
- Sprinkles

## What You'll Need

- 1/4 cup vegetable oil
- 2 tablespoons water
- 2 large eggs
- Parchment paper

## Instructions

1. Preheat oven to 350F. Line a 9X13-inch baking pan with parchment paper and grease. Wash cutter in warm soapy water and dry.
2. Mix brownie mix, vegetable oil, water, and eggs in a medium bowl until well-blended. Pour brownie batter into prepared pan.
3. Bake 25-30 minutes or until toothpick inserted in center comes out almost clean. Allow to cool to room temperature.
4. Lift cooled brownies out of pan using parchment. Starting at one edge, cut out shapes with cutter, wiggling cutter with each cut to ensure a clean cut is made.
5. Cut icing tip off pen and decorate with white icing and sprinkles. Serve and enjoy!