

## Dessert

### Super Easy Brownies

**Note:** When packing your cake mix, you can place it inside of the two-gallon zip lock bag you will be using for mixing, so the contents stay dry in your cooler. Leave it in the box, so you have the directions.

#### Ingredients

Makes 6-8 Servings

Prep Time: 10 minutes

Allergy Alert: Eggs, Dairy if in brownie mix

#### Ingredients

1 package Brownie mix for round 10" disposable aluminum pie pan (must fit in your Dutch Oven or Slow Cooker and give you enough room around the edges to lift out without burning yourself.)

Eggs per package directions

#### Slow Cooker Instructions

Ready to test and write up

#### Dutch Oven Instructions

Cooking Time: 20-30 minutes

Ideal Dutch Oven Size: 12"

Coals: 8 Bottom and 16 Top

Drape one piece of heavy duty aluminum foil down sides and across bottom of Dutch Oven.

Roll up the ends that stick out. This will be your lifting mechanism.

Prepare Brownie mix per package directions.

Place disposable aluminum pie pan in bottom of Dutch oven.

Cover and cook with 8 coals below and 16 coals on top for 20-30 minutes (do not overbake).

Remove from bottom coals after 15 minutes, leaving remaining coals on the lid until baking is finished.

Remove lid, grasp aluminum foil with gloves at both ends and lift brownies out of Dutch Oven.