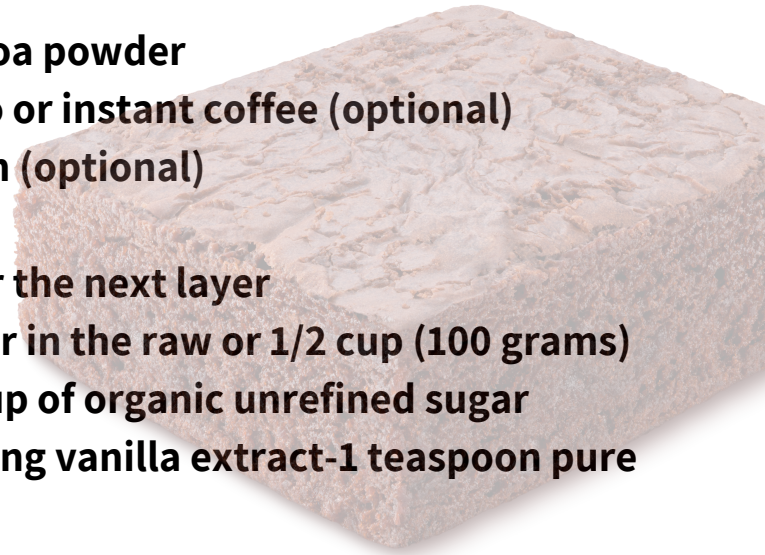


Camping or gift jar-one bowl brownie recipe

- Place the ingredients in a cleaned and dried mason jar in this order:
- Chocolate chips, Caramels, and nuts (optional)
- 1/2 cup flour (69.8 grams) we use unbleached-white flour
- 1/4 teaspoon salt-we use iodized salt
- 1/3 cup (39.7 grams) unsweetened cocoa powder
- 1 heaping teaspoon of instant espresso or instant coffee (optional)
- 1 tablespoon of powdered heavy cream (optional)
- 1/4 teaspoon baking powder
- Place a 3" circle of round wax paper for the next layer
- 1 cup sugar or (200 grams) we use sugar in the raw or 1/2 cup (100 grams) sugar in the raw and (100 grams) 1/2 cup of organic unrefined sugar
- 1/2 teaspoon vanilla powder, if not, bring vanilla extract-1 teaspoon pure vanilla extract
- OR, place the sugar and vanilla powder in a food-grade wax paper baggie
- 1/2 cup (114 grams) butter or 1/4 cup butter and a 1/4 cup Ghee in a food-grade wax paper baggie or wrapped in food-grade wax paper
- 2 eggs in a food-grade wax paper baggie or wrapped in parchment paper
- Big marshmallows in wax paper or parchment paper (I will be doing a video shortly on making homemade marshmallows)
- Add canning jar and lid



Directions for brownies

Print the free PDF One-Bowl Brownie directions found [on the blog](#)

Add instructions and suggest using the butter residue from the wax paper/parchment paper to wax the pan and to compost the eggshells at the site if a camping recipient.

If for a gift, add a wooden spoon and a wire whisk along with a 5" piece of wool as a "Scrubby" or include a washcloth if so choosing.