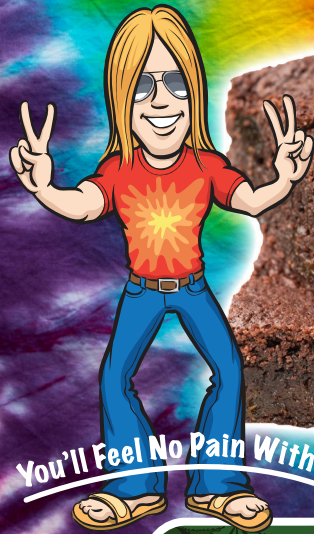


FRONT

Baked Brownies

Herbal Infusion Mix



You'll Feel No Pain With Sweet Baked Mary Jane!

Original

Net WT 16 oz (1lb) 454g

BACK

IT'S AS EASY AS 2 STEPS....

1 MAKE THE HERBAL OIL

1/8 Oz
FINELY GROUND HERBS

1/3 Cup
VEGETABLE OIL

Heat oil and herbs in a non-stick pan. Stir over a very low flame without boiling. Cook below a simmer 30-40 minutes until the oil has a deep green tint and the herbs turn brown.

Strain oil and herbs through a mesh strainer, then throw the herbs away.

2 BAKE THE BROWNIES

1/3 Cup
HERBAL OIL

1/2 Cup
WATER

350° Preheat oven to 350° F. Evenly spray a baking pan with non-stick cooking spray. Use a pan size 8" x 8" or 9" x 9"

Mix Baked Brownies Mix, herbal oil, & water in a large bowl. Keep stirring until smooth for about a minute, then spread the batter in the pan evenly.

Bake 30-35 minutes until fully cooked.

Serve when cool and store in a covered container.

Nutritional Facts

Serving Size 1 Brownie (28g)
Serving Per Container 16

Amount Per Serving	
Calories	120*
Calories from Fat	25

% Daily Value**	
Total Fat 3g*	5%
Saturated Fat 1g	5%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 55mg	2%
Potassium 105mg	3%
Total Carbohydrate 22g	7%
Dietary Fiber 1g	4%
Sugars 15g	
Protein 2g	

Vitamin A 0% • Vitamin C 0%

Calcium 0% • Iron 6%

Folate 4% • Phosphorus 2%

Magnesium 4%

* Amount in mix.

** Percent Daily Values are based on a 2,000 calorie diet.

INGREDIENTS: SUGAR, BLEACHED ENRICHED WHEAT FLOUR (WHEAT FLOUR, ENRICHED WITH NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID) VEGETABLE SHORTENING [SOYBEAN OIL, VEGETABLE MONO AND DIGLYCERIDES, TOCOPHEROLS (VITAMIN E), VITAMIN C PALMITATE (AS ANTIOXIDANTS)], COCOA (PROCESSED WITH ALKALI), DRIED EGG WHITES, CORN STARCH, DRIED WHEY (MILK), POWDERED COCONUT OIL, LECITHINATED SOY FLOUR, ARTIFICIAL FLAVOR, SALT.

ALLERGY NOTE: CONTAINS WHEAT, EGG, MILK AND SOY INGREDIENTS. MAY CONTAIN NUTS/NUT TRACES.

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