

# Moonbeams and brownies

A.D. Innes - Guinness Brownies Recipe

Nutrition Facts		
Per 1/16 package (34 g)		
Amount	Dry Mix. As Prepared	
Calories	130	170
	% Daily Value	
Fat 2 g*	3 %	9 %
Saturated 1 g	5 %	8 %
+ Trans 0 g		
Cholesterol 0 mg		
Sodium 115 mg	5 %	5 %
Carbohydrate 28 g	9 %	9 %
Fibre 1 g	4 %	4 %
Sugars 19 g		
Protein 1 g		
Vitamin A	0 %	0 %
Vitamin C	0 %	0 %
Calcium	0 %	0 %
Iron	8 %	8 %
*Amount in mix		

Description: -

-  
School management and organization  
Fairy talesMoonbeams and brownies

-  
The Dainty booksMoonbeams and brownies  
Notes: Bound in decorated cloth stamped in green and gold  
This edition was published in 1894



Filesize: 31.76 MB

Tags: #Moonbeams #and #Brownies #by #White #Roma

**Get squidgy brownies every time with these recipes**

These are easily the best brownies ever!. Simply because dates contribute to the volume of brownie batter.

**Black Bean Brownies {Flourless and Sugar Free}**

I think I should have waited longer with them in the fridge, or maybe given them an extra 5 minutes in the oven for a total of 35.

**20 of Our All**

So chewy, caramel-like and so worth the extra money! The Law is: As a Brownie Guide, I will care for my home, my community and myself. This also make the perfect gift for anyone — mine was a gift and I Love It!!! You have to buy Medjool dates. Although, I don't think his mom was into making layer-cakes.

**The Realm of the Fae: Tales**

They are so moist and rich.

**Easy Fudgy Brownies From Scratch (Our Favorite)**

This time, I decided that rather than having these bulky things--which actually are quite fun and interesting--sitting on a shelf somewhere, I should put them out and enjoy them. If you make a purchase, we will receive a small commission at no extra cost to you. The stout beer adds rich flavor and makes the brownies even more chewy and moist.

**What's the Difference Between Chewy, Fudgy, and Cakey Brownies?**

Spine is darkeningPatterned end pages.

**Does the Perfect Brownie Pan Really Work? : ThePartyAnimal Blog**

This is where Merritt is able to feature as many recipes as she does with the inclusion of different. Preheat your oven to 350 degrees F. I do think that they are a little too sweet however and the dough was pretty sticky.

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