

Two boxed brownie mixes in a 9 × 13 pan

FOOD-040 / REV A / 2026.09.01

First check the pan yield printed on each box. Two small-pan mixes may suit a 9 × 13 pan; two family-size mixes may be too much. Brand-dependent technique; no exact box weight was supplied.

STATUS	Recovered/Partial
CLASSIFICATION	FOOD
MATERIAL	KITCHEN / RECIPE
DISPOSITION	PUBLIC / RECOVERED/PARTIAL
CATEGORY	Cooking
RECORD TYPE	recipe

TECHNICAL NOTES

First check the pan yield printed on each box. Two small-pan mixes may suit a 9 × 13 pan; two family-size mixes may be too much.

GOAL

Run the first test described in this guide and record the result for two boxed brownie mixes in a 9 × 13 pan.

A RECIPE TO MAKE / ADDED TO THIS RECORD

A named-mix example supplies exact quantities; the historical unspecified-box advice cannot define a universal ingredient list.

Added 2026-09-15. Separate from the original notes; not a claim of a tested batch.

TWO-MIX FUDGY BROWNIES IN A 9 X 13-INCH PAN

New matching recipe using a specified mix and the manufacturer’s published double-batch ingredient totals, with a newly adapted 9 x 13-inch workflow. The original box brand and a universal deep-pan bake time were not recovered.

YIELD	24 brownies
PREP / WAIT	10 minutes; at least 2 hours cooling
COOK	Approximately 40-60 minutes at 325°F; follow the selected mix’s double-batch directions

RECIPE INGREDIENTS

- 2 standard packages Ghirardelli Dark Chocolate Brownie Mix, each intended for an 8- or 9-inch square pan
- 1/2 cup (120 ml) water
- 1 cup (240 ml) neutral oil, such as refined peanut oil or canola oil
- 2 large eggs
- 1 tsp oil, for the pan

RECIPE METHOD

1. Check that each selected package calls for 1/4 cup water, 1/2 cup oil and 1 egg. This card's totals are for that formula; a differently formulated mix requires its own package quantities.
2. Heat oven to 325°F. Lightly oil a light-colored metal 9 x 13-inch pan and line with parchment extending over the long sides.
3. Whisk water, oil and eggs, then stir in both dry mixes just until combined. Spread evenly in the pan; do not whip air into the batter.
4. Use the product's two-package 9 x 13-inch bake time if printed. Otherwise begin checking at 40 minutes and allow approximately 40-60 minutes for this adaptation. Look for a set surface, firm edges and a center that does not flow when the pan is gently moved; a chocolate-chip pocket can appear wet even when the surrounding batter is baked.
5. Cool undisturbed on a rack for at least 2 hours. Do not compress the warm slab. Lift by the parchment and cut only after it is fully cool; chilling the cooled slab for 30 minutes can help clean cuts.

RECIPE NOTES & STORAGE

- This is a specified, measurable mix example because the original box brand is not recoverable from the text. It does not claim to be the original product or its manufacturer-tested 9 x 13 method.
- The historical fewer-eggs modification is retained in the conversation record; this supplement uses the selected mix's full egg amount for a sliceable result.
- Keep airtight at room temperature up to 3 days or freeze up to 2 months.

RECIPE BASIS & REFERENCES

FOOD-040 pan-size guidance

<https://u225x.com/record/FOOD-040>

Ghirardelli published double-batch ingredient amounts

<https://www.ghirardelli.com/recipes/cakes-and-cupcakes/ombre-brownie-cake-rec1151>

Ghirardelli brownie baking and storage guidance

<https://www.ghirardelli.com/brownies-faqs>

ORIGINAL RECORD / RETAINED NOTES

SOURCE STATE

New recipe or technique reference; not a recovered exact recipe

PREPARATION / NOTES

Brand-dependent technique; no exact box weight was supplied.

INGREDIENTS

- Exact quantities were not preserved in the manifest entry; add the recovered batch sheet when available.
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METHOD / STEPS

1. Read both boxes and add their required eggs, oil and water exactly; do not double ingredients again after combining two mixes.
 2. If each box is intended for an 8-inch square pan, a 9 × 13 pan is a reasonable similar-depth starting arrangement. If each is already intended for 9 × 13, use two pans unless the manufacturer gives a deep-pan method.
 3. Prepare the pan and use the package temperature appropriate for its material. Start checking near the package time and extend only as needed.
 4. Look for set edges and moist crumbs rather than raw batter, then cool fully before cutting.
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THINGS TO WATCH FOR

Pan depth and material affect bake time. Do not fill so high that the batter can overflow; excess belongs in a second pan. A melted chocolate pocket can confuse the toothpick test.

FIRST TEST / WHAT TO RECORD

The center is set without dry edges, and the record states the exact mix size and pan used.

RESULT / WHERE THIS STANDS

The center is set without dry edges, and the record states the exact mix size and pan used.

TROUBLESHOOTING

- Pan depth and material affect bake time. Do not fill so high that the batter can overflow; excess belongs in a second pan. A melted chocolate pocket can confuse the toothpick test.

SAFETY / LIMITATIONS

- Treat this as a public recipe note, not a substitute for current food-safety guidance.

SPECIFICATION

TYPE	Kitchen / recipe
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SOURCE	Recovered notes and content manifest
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VALIDATION	Next test should record batch, temperature, time, and result
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FOCUS	Batch size, heat path, center doneness, and texture
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DEVELOPMENT HISTORY

2026.09.01 / Rev A

Imported as an independent manifest record; public copy keeps uncertainty visible.

RELEASED MATERIAL / SOURCE LINKS

food-040-public-summary.txt

PUBLIC SUMMARY / RECOVERED NOTES

<https://u225x.com/downloads/manifest-records/food-040-public-summary.txt>

RETURN TO THE LIVING RECORD

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This PDF preserves the public notes at this revision. Visit the record for updates and attached images.

<https://u225x.com/record/FOOD-040>