



Cakes and Muffins - Slices

Recipe No:
R701 - R701a

CHOCOLATE BROWNIE SLICE

USING PETTINA AMERICAN BROWNIE MIX

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>	
	PETTINA AMERICAN BROWNIE MIX	3.000	72%
	Eggs	0.335	8%
	Water	0.500	12%
	Walnuts (chopped)	0.335	8%
Total Weight		4.170	

Method: 1. Blend all ingredients together on slow speed for 1 minute.
2. Scrape down.
3. Mix on slow speed for a further 2 minutes.
4. Do not overmix.
5. Spread on paper-lined tray.
6. Baking temperature 190°C.
7. Do not overbake.
8. Ice with Chocolate fudge Icing or PETTINICE RTU CHOCOLATE ICING (4229) and sprinkle with chopped nuts.
9. Cut into either squares or fingers.

Notes: Recipe percentages are on total batter / mix weight (100%)

Yield: One standard baking tray.