



Cakes and Muffins - Slices

Recipe No:

R701 - R701b

CHOCOLATE BROWNIE SLICE (Alternative Recipe)

USING PETTINA AMERICAN BROWNIE MIX

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>	
	PETTINA AMERICAN BROWNIE MIX	2.700	69%
	Eggs	0.400	10%
	Water	0.500	13%
	Walnuts (chopped)	0.335	8%

Total Weight

3.935

- 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: This alternative recipe gives a less chewy Brownie with more baked volume.

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

Yield: One standard baking tray.