

Slices - Chocolate

Recipe No: R319 - R319a

GOLD LABEL CHOCOLATE BROWNIES

USING GOLD LABEL CHOCOLATE BROWNIE MIX

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>	
	GOLD LABEL CHOCOLATE BROWNIE MIX	3.200	66.6%
	Eggs	0.800	16.7%
	Butter	0.800	16.7%

Total Weight 4.800

Method: 1. Add all ingredients to a mixing bowl.

2. Using beater mix for 1 minute on slow speed and scrape down.

3. Mix for 2 minutes on medium speed.

4. Pour batter into greased and lined baking tins or baking trays.

5. Bake temperature: 170°C.

6. Bake time: 25-30 minutes depending on how soft / chewy you prefer your Brownie to be.

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

Recipe suggestions: Add walnuts, peanuts or peanut butter topping, dried fruits etc.