



Gluten Free - Cakes & Muffins

Recipe No:
R781 - R781A

GLUTEN FREE CHOCOLATE BROWNIE

USING [GLUTEN FREE CHOCOLATE BROWNIE](#)

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>	
	GLUTEN FREE CHOCOLATE BROWNIE MIX	1.000	66.7%
	Eggs	0.250	16.7%
	Butter	0.250	16.7%
Total Weight		1.500	

- Method:**
1. Put all ingredients in mixing bowl.
 2. Blend all ingredients on slow speed for 1 minute.
 3. Scrape down.
 4. Mix on medium speed for 2 minutes.
 5. Deposit batter into greased and paper-lined flat baking tin.
 6. Baking temperature 170 C.
 7. Bake for approximate 30-35 minutes, depending on how soft you prefer your Brownie to be.
 8. Cool down and cut into desired brownie size.

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