



# BROWNIE

Including SACHER CAKE recipe



Premium improvers  
Bread mixes  
Confectionery mixes  
Organic & Gluten-free products  
Kosher & Halal products  
Sourdoughs & Malts

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**IREKS**



## BROWNIES

IREKS BROWNIE	3.500 kg	07 lb 03 oz
Oil	0.700 kg	01 lb 09 oz
Water, cold	1.050 kg	02 lb 06 oz
<b>Total weight</b>	<b>5.250 kg</b>	<b>11 lb 02 oz</b>

### Optional:

Walnuts	0.520 kg	01 lb 02 oz
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### Instructions for use:

- Mixing time: 3 - 5 minutes on slow speed  
After mixing, blend the walnuts into the batter and spread evenly onto an 18" x 30" tray.
- Baking temperature: 180° C
- Baking time: 20 - 25 minutes
- General hint: Once cooled, cover with chocolate coating and sprinkle with walnuts.

## SACHER CAKES

(Recipe for 4 cakes with an 18 cm diameter)

IREKS BROWNIE	1.000 kg	02 lb 02 oz
Whole egg	0.500 kg	01 lb 01 oz
Water	0.200 kg	00 lb 07 oz
Butter, soft	0.350 kg	00 lb 12 oz
Baking powder	0.010 kg	00 lb 00½ oz

<b>Total weight</b>	<b>2.060 kg</b>	<b>04 lb 06½ oz</b>
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### Filling:

Apricot jam	0.600 kg	01 lb 05 oz
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### Instructions for use:

- Mixing time: 2 - 4 minutes on fast speed  
After mixing, fill the batter into cake hoops and bake. After cooling, fill with apricot jam and glaze with apricot. Cover the cakes with dark chocolate or ganache.
- Baking temperature: 180° C, closed damper
- Baking time: 45 - 50 minutes



IREKS GmbH  
Lichtenfelser Str. 20  
95326 Kulmbach  
GERMANY  
Tel.: +49 9221 706-0  
Fax: +49 9221 706-306  
info@ireks.co.uk  
www.ireks.co.uk  
www.ireks.ie