



## BROWNIE CONCENTRATE

REF: CS408

Review date: 13/08/09

**Brownie Concentrate** is an easy to use base requiring only the addition of sugar, water and oil to produce deliciously moist and chewy chocolate brownies. The batter and baked products are both freeze thaw stable.

RECIPE	kg	lb	oz	MAKE UP INSTRUCTIONS
<b>Brownie Concentrate</b>	1.000	2	3	Add <b>Brownie Concentrate</b> to a machine bowl fitted with a beater, and mix on 1 <sup>st</sup> speed for 30 seconds.  Add the oil, and beat on 1 <sup>st</sup> speed for approximately 30 seconds.  Add the water and mix for 1 minute on 1 <sup>st</sup> speed, and scrape down.  Mix for a further 1 minute on 1 <sup>st</sup> speed.  Suggested Scaling Weight:  30" x 18" sheet - 5kg (11lb). 12" x 7" tray bakes - 800g  Baking Times:  30" x 18" sheet - 35 minutes at 190°C (375°F) 12" x 7" tray bake - 30-40 minutes at 190°C (375°F)
Caster Sugar	1.440	3	3	
Cold water	0.665	1	7	
Vegetable Oil	0.320	0	11	
<b>Total</b>	<b>3.425</b>	<b>7</b>	<b>9</b>	

Please note:

Every care has been taken to ensure that the information detailed on this sheet is correct at the time of issue. However, your recipe, other ingredients and processing are outside our control. Therefore, we advise that you carry out prudent trials to check the product makes goods of a satisfactory quality and complies with current legislation.