



DISPLAY CONDITIONS

Chilled



CATEGORY

Slices & Bars

BROWNIE CREAM

OVERVIEW

06-016

INGREDIENTS

Group Brownie Base

Ingredient	KG	%
BAKELS MARGARINE SPECIAL	0.250	185.00
BAKELS ALKALIZED COCOA POWDER	0.101	75.00
APITO CHOCOLATE PASTE	0.040	30.00
BAKELS BUTTA BUTTEROIL SUBSTITUTE	0.054	40.00
Eggs	0.230	170.00
Sugar	0.445	330.00
All Purpose Flour	0.135	100.00
Total Weight:		1.255

Group Cream Cheese Layer

Ingredient	KG	%
Cream Cheese	0.225	-
Sugar	0.050	-
Fresh Milk	0.030	-
Gelatin (unflavored)	0.010	-
All Purpose Cream	0.250	-
Total Weight: 0.565		

Group Topping

Ingredient	KG	%
BAKELS UNIFIL STRAWBERRY	0.050	-
Total Weight: 0.050		

Yield: 12 slices

METHOD

How to do it:

Brownie Base:

1. In a saucepan, combine Bakels Margarine Special, Apito Chocolate Paste, Butta Butteroil Substitute and Bakels Alkalized Cocoa Powder over low heat and set aside to cool.
2. Mix eggs and sugar on low speed until well-blended. Add cocoa mixture and flour, blend until smooth.
3. Transfer the mixture into paper lined 9"x13"x2" pan and bake for 20-30 minutes. Cool.

Cream Cheese Layer:

1. Beat cream cheese and sugar until light.
2. In a saucepan, heat together fresh milk and gelatin over low flame without stirring.
3. Add gelatin mixture into cream cheese-sugar mixture while hot. Continue beating to blend well.
4. In a separate bowl, whip all purpose cream until stiff then add cream cheese mixture. Continue mixing until smooth.
5. Pour the mixture over baked brownie base and chill.
6. Decorate top with Unifil Strawberry or Unifil Blueberry.