



## DISPLAY CONDITIONS

Room Temperature



## CATEGORY

Pastries



## FINISHED PRODUCT

Pie

# BROWNIE EGG PIE

## OVERVIEW

20-023

## INGREDIENTS

### Group Crust

Ingredient	KG	%
BAKELS CLASSIC BROWNIE MIX	0.250	100.00
BAKELS DAIRY BLEND	0.050	20.00
Cold water	0.038	15.00
<b>Total Weight:</b>	<b>0.338</b>	

### Group Filling

Ingredient	KG	%
Eggs	0.180	-
Refined Sugar	0.150	-
Evaporated Milk	0.165	-
Condensed Milk	0.165	-
APITO BUTTA VANILLA ESSENCE	0.020	-
<b>Total Weight:</b>	<b>0.680</b>	

**Yield:** 1 pc 8-inch round pie

## METHOD

How to do it:

Crust:

1. Mix Bakels Classic Brownie Mix and Bakels Dairy Blend for 30 seconds on low speed.
2. Add cold water gradually to moisten dry ingredients.
3. Form into a ball and chill for 30 minutes.
4. Sheet dough until it fits into 8" round pie plate.
5. Deposit the sheeted dough on a greased 8" pie plate.
6. Chill the dough for 30 minutes. Set aside.

Filling:

1. Beat the eggs for 2 minutes at high speed.
2. Add the sugar, evaporated milk, condensed milk and Apito Butta Vanilla Essence until combined.

Assembly:

1. Pour the filling into the brownie crust.
2. Bake at 180°C for 60-70 minutes.