

BROWNIES

OVERVIEW

09-106

INGREDIENTS

Group 1

Ingredient	KG	%
Cake Flour	0.200	100.00
Sugar	0.400	200.00
Salt	0.002	1.00
APITO CHOCOLATE PASTE	0.010	5.00
Eggs	0.150	75.00
BAKELS MARGARINE SPECIAL	0.150	75.00
BAKELS CAKE CONCENTRATE	0.010	5.00
Butter (softened)	0.100	50.00
BAKELS ALKALIZED COCOA POWDER	0.070	35.00
Glucose	0.100	50.00
Peanuts	0.020	10.00

Total Weight: 1.212

Yield: 1 x 9 inch x 9 inch square pan

METHOD

How to do it:

1. Cream Bakels Margarine Special, butter, salt and sugar. Scrape down.
2. Combine all dry ingredients except for the peanut.
3. Put all the dry ingredients in the mixer and mix on low speed for 2 minutes.
4. Add eggs, glucose and Apito Chocolate Paste and mix on low speed for 1 minute.
5. Deposit into 9 x 9 inch square pan.
6. Put crushed peanut on top of the cake batter.
7. Bake at 180°C for 25 to 30 minutes.



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Slices & Bars



FINISHED PRODUCT

Brownie