



## DISPLAY CONDITIONS

Room Temperature



## CATEGORY

Slices & Bars



## FINISHED PRODUCT

Brownie, Dessert, Sweet Food,  
Sweet Good

# MACAROON BROWNIE BARS

## OVERVIEW

19-029

## INGREDIENTS

### Group Brownie Base

Ingredient	KG	%
BAKELS PREMIER CHOCOLATE MUFFIN MIX	0.196	100.00
Refined Sugar	0.038	19.44
Eggs	0.027	13.89
Water	0.043	22.20
Vegetable Oil	0.040	20.83
FINO DARK CHOCOLATE BUTTONS (chopped)	0.054	27.78
<b>Total Weight:</b>	<b>0.398</b>	

### Group Macaroon Filling

Ingredient	KG	%
PETTINA KOKOMIX	0.200	-
Water	0.080	-
<b>Total Weight:</b>	<b>0.280</b>	

**Yield:** 9 pieces (2.30" x 2.30" per pc)

## METHOD

How to do it:

Brownie Base:

1. Blend water, oil, and eggs in mixing bowl.
2. Add Bakels Premier Chocolate Muffin Mix, sugar, and Fino Dark Chocolate Buttons and mix using a paddle on low speed for 30 seconds.

Macaroon Filling:

1. Mix Pettina Kokomix and water using a paddle attachment at medium speed for 3 minutes.

Assembly:

1. Deposit half of brownie batter into a greased and lined 7x7-inch pan.
2. Pour macaroon filling onto the batter, spreading evenly.
3. Deposit the remaining brownie batter on top of the macaroon filling. Cover evenly.
3. Bake at 180°C for 40 minutes. Do not overbake.
4. Cool completely before cutting.