



DISPLAY CONDITIONS

Warm



CATEGORY

Slices & Bars



FINISHED PRODUCT

Sliced Line

RED VELVET BROWNIE BITES

OVERVIEW

19-081

INGREDIENTS

Group 1

| Ingredient | KG | % |
|----------------------------|-------|--------|
| BAKELS RED VELVET CAKE MIX | 0.750 | 100.00 |
| All Purpose Flour | 0.050 | 6.67 |
| Sugar | 0.100 | 12.20 |
| Eggs | 0.100 | 12.20 |
| Water | 0.160 | 19.51 |
| Oil | 0.150 | 18.29 |
| FINO DARK CHOCOLATE CHIPS | 0.200 | 24.39 |

Total Weight: 1.510

METHOD

How to do it:

1. Blend water, oil and eggs in a mixing bowl.
2. Add Red Velvet Cake Mix, sugar, All Purpose Flour and mix for 2 minute at medium to high speed.
3. Add chocolate chip and mix using paddle on low speed for 30 seconds.

4. Deposit batter in a bite size pans.
5. Bake for 15-18 minutes at 180°C. Do not overbake. Freshly baked brownies appear under baked but will set once cool.
6. Cool completely before packing.