

# TRIPLE CHOCOLATE BROWNIES

## OVERVIEW

12-014

## INGREDIENTS

### Group Brownies

Ingredient	KG	%
Fino Chocolate Cake Mix	0.360	100.00
All Purpose Flour	0.040	11.11
Refined Sugar	0.070	19.44
Eggs	0.050	13.89
Water	0.080	22.22
Vegetable Oil	0.075	20.83
FINO DARK CHOCOLATE BUTTONS (chopped)	0.100	27.78
FINO DARK CHOCOLATE BUTTONS (chopped)	0.300	-
BAKELS HAZELNUT TRUFFLE	0.225	-
<b>Total Weight:</b>	<b>1.300</b>	

**Yield:** 1 piece 9x9 square pan

## METHOD

How to do it:

1. Blend water, oil and eggs in mixing bowl.
2. Add Fino Chocolate Cake Mix, sugar, all purpose flour and Fino Dark Chocolate Buttons and mix using a paddle on low speed for 30 seconds.
3. Deposit batter in greased 9x9 inch pan.
4. Bake for 45-50 minutes at 160°C. Do not overbake. Fresh-baked brownies appear underbaked but will set once cool.
5. Cool completely before cutting.



## DISPLAY CONDITIONS

Room Temperature



## CATEGORY

Slices & Bars



## FINISHED PRODUCT

Sliced Line