BAKELS
BAKERY INGREDIENTS SINCE 1904

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VARIETY RED VELVET BROWNIES

OVERVIEW

13-025 to 13-027

INGREDIENTS

Group Batter

Ingredient	KG	%
BAKELS RED VELVET CAKE MIX	0.250	100.00
All Purpose Flour	0.050	20.00
BAKELS BUTTA BUTTEROIL SUBSTITUTE	0.100	40.00
Eggs	0.080	32.00
Corn syrup	0.080	32.00
	Total Weight: 0.560	

Group Add-ons (1)

Ingredient	KG	%
Walnuts (incorporated in the batter) (chopped)	0.010	-
Walnuts (topping) (chopped)	0.015	-
	Total Weight: 0.025	

Group Add-ons (2)

Ingredient	KG	%
Mini marshmallows	0.015	-
BAKELS CHOCOLATE TRUFFLE (Heat & Pour)	0.030	-
BAKELS WHITE CHOCOLATE TRUFFLE (Heat & Pour)	0.027	-
	Total Weight: 0.072	

Group Add-ons (3)

Ingredient	KG	%
BAKELS LES FRUITS 50% STRAWBERRY	0.075	-
Walnuts (incorporated in the batter) (chopped)	0.010	-
Walnuts (topping) (chopped)	0.015	-
BAKELS UNIFIL STRAWBERRY	0.070	-
	Total Weight: 0.170	

Yield: 20 slices

METHOD

How to do it:

Batter:
1. Melt Butta Butteroils Substitue.
2. Combine Bakels Red Velvet Cake Mix, all purpose flour, melted Butta Butteroils Substitute, eggs, and corn syrup in a mixing bowl. Mix on low speed for 1 minute.
3. Fold in the desired add-ons.

DISPLAY CONDITIONS

Room Temperature

CATEGORY

Slices & Bars

FINISHED PRODUCT

Brownie

Options include:
a. Walnuts (for variant 1)
b. Walnuts and Les Fruits Strawberry (for variant 3)
4. Deposit in a greased and lined 9” x 9” pan. Sprinkle walnuts on top (for variant 1 and variant 3).
5. Bake at 180°C for 30 minutes. Do not overbake. Put the other toppings.

Options include:
a. Mini marshmallows, Bakels Heat & Pour Chocolate Truffle, and Bakels Heat & Pour White Chocolate Truffle (for variant 2)
b. Unifil Strawberry (for variant 3)