







Ambient



**CATEGORY** 

Patisserie



Brownie, Sliced Line

# **BROWNIE BAKE**

### **INGREDIENTS**

#### Group 1

Ingredient
American Brownie Mix Complete
No Bake Chocolate Slice
Water

1.000 1.000

0.475

Total Weight: 2.475

## **METHOD**

#### Brownie Bake

- 1. Using a beater, blend all ingredients together on slow speed for 1 minute.
- 2. Scrape down.
- 3. Mix on second speed for a further 2 minutes.
- 4. Scale at 950g into a 7" x 12" tray foil.
- 5. Top with chocolate chips.
- 6. Bake at 180°C (360°F) for approximately 25 minutes.
- 7. When cold, finish with Rich Chocolate Fudgice SB and cut into squares or fingers.
- 8. For an alternative finish, when cold, finish with Rich Chocolate Fudgice SB and for tray bakes, cut into squares or fingers.