



DISPLAY CONDITIONS

Ambient



CATEGORY

Patisserie



FINISHED PRODUCT

Brownie, Dessert, Sliced Line,
Sweet Good, Traybake

BROWNIE TRAYBAKE

INGREDIENTS

Group 1

Ingredient	KG
American Brownie Mix Complete	1.000
Water	0.295
True Caramel - Millionaires Caramel	-
Total Weight:	1.295

METHOD

Brownie Traybake

1. Using a beater, blend all ingredients together (excluding True Caramel - Millionaires Caramel), on slow speed for 1 minute.
2. Scrape down.
3. Mix on slow speed for a further 2 minutes.
4. Place into a 32 x 20cm foil.
5. Bake at 182°C (360°F) for 25 minutes.
6. Sprinkle top with small brownie cubes.
7. Heat the True Caramel - Millionaires Caramel until fluid (50°C/122°F), then spread a desired layer onto brownie base.
8. Spin with melted baker's chocolate to finish.