

# GLUTEN FREE CHOCOLATE BROWNIE

## INGREDIENTS

### Group 1

Ingredient	KG	%
GLUTEN FREE CHOCOLATE BROWNIE MIX	1.000	66.70
Eggs	0.250	16.70
Butter	0.250	16.70
Total Weight:		1.500

## METHOD

Put all ingredients in mixing bowl. Blend all ingredients on slow speed for 1 minute. Scrape down. Mix on medium speed for 2 minutes. Deposit batter into greased and paper-lined flat baking tin. Baking temperature 170 C. Bake for approximate 30-35 minutes depending on how soft you prefer your Brownie to be. Cool down and cut into desired brownie size.



## DISPLAY CONDITIONS

Ambient



## CATEGORY

Gluten Free



## OCCASION

Afternoon Tea



## FINISHED PRODUCT

Brownie, Sweet Good