



BROWNIE MIX

<u>Ingredient</u>	<u>Percent</u>
Sugar (Granulated)	35.80
Shortening	20.50
Flour (all purpose)	20.50
Cocoa	5.30
Dried Egg White	1.50
Dried Egg Yolk	0.80
Vanilla	0.25
Baking Powder	0.04
Salt	0.63
Baking Soda	0.08
MCP Anhydrous	0.04
Water	14.60

Procedure:

1. Cream sugar with shortening at #2 speed in a Hobart mixer for three minutes.
2. Dry blend other dry ingredients with the above mixture at #1 speed for five minutes.
3. Add water and mix at #2 speed for two minutes. Scrape down after one minute.
4. Weigh 450 g of batter in an 8" X 8" square pan and bake at 375° for 20 minutes.

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