

Brownies



INGREDIENTS

	Grams	Bakers (%)	Usage Levels (%)
Sugar, granulated	781	156.3	24.95
Flour, cake	500	100.0	15.97
Corn syrup, 42 DE	375	75.0	11.98
Nut meat	351	70.3	11.21
Egg, whole, liquid	312	62.5	9.97
Water, hot	250	50.0	7.99
Cocoa powder, Dutched	195	39.1	6.23
Butter	157	31.3	5.02
Shortening, cake, emulsified	157	31.2	5.02
Salt	20	3.9	0.64
Sweet whey powder	16	3.1	0.51
Vanilla	16	3.1	0.51
Total			100.00

Note: For cake-like brownies substitute high fructose corn syrup (HFCS) for corn syrup 42 DE.

NUTRITIONAL CONTENT

Per 100g	
Calories	430kcal
Total Fat	22g
Saturated Fat	5g
Trans Fat	2g
Cholesterol	60mg
Total Carbohydrates	57g
Dietary Fiber	4g
Sugars	32g
Protein	5g
Calcium	33mg
Magnesium	52mg
Phosphorus	127mg
Potassium	350mg
Sodium	330mg
Iron	2mg
Vitamin A	205IU
Vitamin C	0mg

PREPARATION

- Dry blend sugar, cocoa powder, whey and salt in a planetary-type mixer fitted with a 12 quart or liter bowl and cake paddle.**
- Add butter, shortening, and vanilla and blend at speed one, cream slightly.**
- Then add egg and flour gradually and incorporate until smooth.**
- Heat the corn syrup and hot water to 82°C (180°F) and gradually add to mix.**
- Finally, add in and incorporate nut meats.**
- Scale 2,000 g into a disposable aluminum half sheet pan.**
- Bake at 177°C (350°F) for 34 minutes.**

Rely on the dynamic lineup of U.S. dairy to meet consumer demands for global product development. The U.S. Dairy Export Council (USDEC) offers resources on ThinkUSAdairy.org including a dairy ingredient supplier search, consumer, nutrition and product research, technical insights and prototype assistance to help develop and launch your next successful product. [@ThinkUSAdairy](https://twitter.com/ThinkUSAdairy)

This formula serves as a reference. Product developers are encouraged to modify the formula to meet manufacturing and finished product specification needs. Developed by USDEC SE Asia office. ©2014 U.S. Dairy Export Council.