

# BROWNIES (ENRICHED)-BRIGGS

**MEAL COMPONENT CONTRIBUTION:**

None

**NUMBER OF PORTIONS:** 80 **SIZE OF PORTION:** 1 piece**RECIPE HACCP PROCESS:** #2 - Same day service

| INGREDIENT                    | MEASURE (FOR 80 SERVINGS) |
|-------------------------------|---------------------------|
| Water, Municipal, Mississippi | 2 1/2 cups                |
| Oil, Vegetable, #2507         | 1/2 cup                   |
| Eggs, Whole, Fresh, #1318     | 5 eggs                    |
| Mix, Brownie, WGR #2020       | 1 bag                     |

**DIRECTIONS**

1. REVIEW INSTRUCTIONS AND INGREDIENTS ON THE BROWNIE PACKAGE. IF THEY ARE DIFFERENT FROM THE ONES IN THIS RECIPE, FOLLOW THE DIRECTIONS ON THE PACKAGE .
2. Pour the water, oil, and eggs into a mixing bowl, then add the brownie mix.
3. Use a mixing paddle to blend the batter for 1 minute on low speed of mixer.
4. Scrape the batter off the paddle and sides of the bowl. Blend the batter for an additional 1½ minutes on low speed. Do not overmix.
5. Grease and flour a 26" x 18" x 1" sheet pan. The pan may also be lined with parchment paper. Spread the batter evenly into the pan
6. To bake:
  - Conventional oven - 350 degrees F for about 27-32 minutes
  - Convection oven - 300 degrees F for about 24-29 minutes
7. Cut the pan of Brownies 8 x 10 (80 servings per pan). Keep the brownies covered when possible.
8. Portion one piece per serving.

**NUTRIENTS PER SERVING**

|               |         |               |        |           |          |           |        |
|---------------|---------|---------------|--------|-----------|----------|-----------|--------|
| Calories      | 169     | Dietary Fiber | 2.00 g | Sodium    | 80.00 mg | Sat. Fat  | 2.24 g |
| Carbohydrates | 26.05 g | Protein       | 2.46 g | Total Fat | 6.18 g   | Trans Fat | 0.00 g |