

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