

BROWNIES (ENRICHED)-CRUMBLEY

MEAL COMPONENT CONTRIBUTION:

¼ oz. eq. of enriched grain based dessert

NUMBER OF PORTIONS: 80 **SIZE OF PORTION:** 1 piece

RECIPE HACCP PROCESS: #2 - Same day service


ENRICHED GRAIN

INGREDIENT	MEASURE (FOR 80 SERVINGS)
Water, Hot, Municipal	2 1/2 cups
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 hot water into a mixing bowl, then add the brownie mix.
3. Use a mixing paddle to blend the batter for 30 seconds on low speed of mixer.
4. Stop the mixer blade, then scrape the batter off the paddle and sides of the bowl. Blend the batter for an additional 30 seconds 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 20-25 minutes
 - Convection oven - 300 degrees F for about 16-20 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	150	Dietary Fiber	0.90 g	Sodium	150.00 mg	Sat. Fat	2.00 g
Carbohydrates	25.01 g	Protein	2.00 g	Total Fat	5.00 g	Trans Fat	0.00 g