

Commercial Recipe:



Gluten Free Brownie Base
Instructions:

Ingredients:	Small batch (6 lb):	Large batch (25 lb):	Please Scan QR code for more information.
Mix	6 lb	25 lb	
Vegetable Oil	1 lb	4 lb	
Water	1 lb 2 oz	4 lb 11 oz	
Liquid Whole Eggs	14 oz	3 lb 10 oz	
Shortening, Melted	2 oz	9 oz	

- 1. Add water, eggs, and oil to bowl, then add mix.
 - 2. Using paddle attachment, mix 1 minute on low speed until fully incorporated.
 - 3. Scrape bowl, then mix 1 minute on low speed.
 - 4. Add inclusions if desired.
- Batter Temperature: 68-70°F.
Bake - Conventional Oven: 375°F. for 28-32 minutes (1/2 Sheet Pan)
Bake - Conventional Oven: 375°F. for 34-38 minutes (Full Sheet Pan)
Bake - Convection Oven: 375°F. for 24-28 minutes (1/2 Sheet Pan)