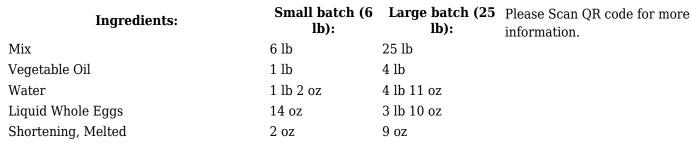
Commercial Recipe:

Gluten Free Brownie Base Instructions:





information.

- 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)