

RECIPE 1:



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Gluten Free Brownie Base Instructions:

Ingredients:	Small batch (6 lb):	Large batch (25 lb):
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)