

Commercial Recipe:

Fudge Brownie Mix
Instructions:



Please Scan QR code for more information.

Ingredients:	Small batch (6 lb):	Large batch (50 lb):
Mix	6 lb	50 lb
Hot Water	8.3 lb (1 gal) (45-48%)	24 lb (45-48%)
Inclusions (Optional)	2 lb 8 oz	12 lb 8 oz

Yield: (1) 17" x 25" sheet pan per Small Batch.

Directions:

- 1. Add mix to bowl. Slowly add hot water while mixing on low.
 - 2. Scrape bowl, then mix for 1 minute on low.
 - 3. If using inclusions (nuts, chocolate chips, sprinkles, etc), add and mix 30 seconds on low.
 - 4. Scale batter into a well-greased pan and rest batter 10 minutes before placing in oven.
- Batter Temperature: 78-82°F.
Bake at 360°F. for 22-25 minutes