

## Commercial Recipe:

### Fudge Brownie Mix

#### Instructions:



Please Scan QR code for more information.

<b>Ingredients:</b>	<b>Small batch (6 lb):</b>	<b>Large batch (50 lb):</b>
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