## **Brownies**

Desserts C-04

Ingredients	50 Servings		100 Servings		Directions	
ingredients	Weight	Measure	Weight	Measure	Bircolions	
Shortening	9 oz	1 cup 2 Tbsp	1 lb 2 oz	2 ¼ cups	Cream shortening, sugar, salt, and vanilla in mixer for 2 minutes on medium speed.	
Sugar	1 lb 10 oz	3 ¾ cups	3 lb 4 oz	1 qt 3 ½ cups		
Salt		1 ½ tsp		1 Tbsp		
Vanilla		1 ½ tsp		1 Tbsp		
Frozen whole eggs, thawed OR	12 oz	1 ½ cups	1 lb 8 oz	3 cups	Add eggs and beat for 3 minutes on medium speed.	
Fresh large eggs (see Special Tip)		OR 7 each		OR 14 each	·	
Enriched all-purpose flour	15 oz	3 ½ cups	1 lb 14 oz	1 qt 3 cups	<ol><li>Add flour, cocoa, and baking powder. Mix for 30 seconds on low speed, then mix for 1 minute on medium speed. Batter will be very thick.</li></ol>	
Cocoa	6 oz	2 cups	12 oz	1 qt		
Baking powder		1 Tbsp		2 Tbsp		
					4. For 50 servings, spread 4 lb 5 oz (2 qt) batter in 1 half-sheet pan (13" x 18" x 1") which has been lightly coated with pan release spray. For 100 servings, spread 8 lb 10 oz (1 gal) batter in 1 sheet pan (18" x 26" x 1") which has been lightly coated with pan release spray.	
Chopped walnuts (optional)	4 ¼ oz	1 cup	8 ½ oz	2 cups	5. Sprinkle nuts (optional) over batter.	
					<ol> <li>Bake:         <ul> <li>Conventional oven: 350° F for 20-30 minutes</li> <li>Convection oven: 300° F for 18-25 minutes</li> <li>DO NOT OVERBAKE.</li> </ul> </li> </ol>	
					Cool. If desired, lightly dust with powdered sugar.	
					<ol> <li>For 50 servings, cut half-sheet pan 5 x 10 (50 pieces per pan). For 100 servings, cut sheet pan 10 x 10 (100 pieces per pan).</li> </ol>	

SERVING:	YIELD:	VOLUME:

1 piece. For Enhanced Meal Pattern only: 1 piece provides ½ serving of grains/breads.

50 Servings: about 4 lb 5 oz (batter)

50 Servings: a

about 2 quarts (batter) 1 half-sheet pan

## **Brownies**

Desserts C-04

100 Servings: about 8 lb 10 oz (batter)

100 Servings: about

about 1 gallon (batter)

1 sheet pan

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Special Tip:

For 50 servings, use 3  $\frac{1}{2}$  oz (1 cup 3 Tbsp) dried whole eggs and 1 cup 3 Tbsp water in place of eggs.

For 100 servings, use 7 oz (2  $\frac{1}{4}$  cups 2 Tbsp) dried whole eggs and 2  $\frac{1}{4}$  cups 2 Tbsp water in place of eggs.

Nutrients Per Serving									
Calories	151	Saturated Fat	1.77 g	Iron	1.00 mg				
Protein	2.40 g	Cholesterol	29 mg	Calcium	25 mg				
Carbohydrate	23.22 g	Vitamin A	44 IU	Sodium	108 mg				
Total Fat	6.33 g	Vitamin C	0.0 mg	Dietary Fiber	1.4 g				