## Brownies

| Ingredients | 50 Servings |  | 100 Servings |  | Directions |
| :---: | :---: | :---: | :---: | :---: | :---: |
|  | Weight | Measure | Weight | Measure |  |
| Shortening | 9 oz | 1 cup 2 Tbsp | 1 lb 2 oz | $21 / 4$ cups | 1. Cream shortening, sugar, salt, and vanilla in mixer for 2 minutes on medium speed. |
| Sugar | 1 lb 10 oz | $33 / 4$ cups | 3 lb 4 oz | 1 qt $31 / 2$ cups |  |
| Salt |  | $11 / 2 \mathrm{tsp}$ |  | 1 Tbsp |  |
| Vanilla |  | $11 / 2$ tsp |  | 1 Tbsp |  |
| Frozen whole eggs, thawed OR <br> Fresh large eggs (see Special Tip) | 12 oz | $11 / 2$ cups <br> OR <br> 7 each | 1 lb 8 oz | 3 cups <br> OR <br> 14 each | 2. Add eggs and beat for 3 minutes on medium speed. |
| Enriched all-purpose flour | 15 oz | $31 / 2$ cups | 1 lb 14 oz | 1 qt 3 cups | 3. 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. |
| Cocoa | 6 oz | 2 cups | 12 oz | 1 qt |  |
| Baking powder |  | 1 Tbsp |  | 2 Tbsp |  |
|  |  |  |  |  | 4. For 50 servings, spread $4 \mathrm{lb} 5 \mathrm{oz}(2$ qt) batter in 1 half-sheet pan ( 13 " $\times 18$ " $\times 1^{\prime \prime}$ ) 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 " $\times 26$ " $\times 1$ ") which has been lightly coated with pan release spray. |
| Chopped walnuts (optional) | $41 / 40 z$ | 1 cup | $81 / 20 z$ | 2 cups | 5. Sprinkle nuts (optional) over batter. |
|  |  |  |  |  | 6. Bake: Conventional oven: $350^{\circ} \mathrm{F}$ for 20-30 minutes Convection oven: $300^{\circ} \mathrm{F}$ for 18-25 minutes DO NOT OVERBAKE. |
|  |  |  |  |  | 7. Cool. If desired, lightly dust with powdered sugar. |
|  |  |  |  |  | 8. For 50 servings, cut half-sheet pan $5 \times 10$ ( 50 pieces per pan). For 100 servings, cut sheet pan $10 \times 10$ ( 100 pieces per pan). |

## SERV NG:

1 piece.
For Enhanced Meal Pattern only: 1 piece provides $1 / 2$ serving of grains/breads.

## YI ELD:

50 Servings: about 4 lb 5 oz (batter)

## VOLUME

50 Servings:
about 2 quarts (batter)
1 half-sheet pan

## Brownies

## 100 Servings: about 8 lb 10 oz (batter) 100 Servings: about 1 gallon (batter) <br> 1 sheet pan

Edited 2004

Special Tip:
For 50 servings, use $31 / 2$ oz (1 cup 3 Tbsp) dried whole eggs and 1 cup 3
Tbsp water in place of eggs.
For 100 servings, use 7 oz ( $21 / 4$ cups 2 Tbsp) dried whole eggs and $21 / 4$ 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 |
|  |  |  |  |  |  |

