

DOUBLE RICH BROWNIES



This extra rich brownie is an "All Natural" brownie that contains No Trans Fats, no Preservatives, and no Chemically Altered Additives. A recent consumer survey has determined that "All Natural" is more important to customers than "Organic." Our development team has created a line of products that provides you an opportunity to present your customer with a brownie that is very easy to produce and allows you to make the "All Natural" claim. What could be better than an excellent brownie with a clean label (as long as you produce it following our directions)?

EXTRA SALES & PROFITS FOR YOU

Tell each customer about these delicious all natural brownies. Have your sales staff understand the impact that an "All Natural" label can have on your customers and your sales. Be sure to charge a premium price for this premium product. Cut mini-sized brownies and sample them near your coffee.



BAKEMARK PRODUCTS USED TO MAKE THIS ITEM:

- Westco All Natural Brownie Mix

1. SCALE INGREDIENTS



Follow the directions on the bag replacing the oil with butter. Make sure the butter is at room temperature.

2. MIX



Place half of the water in the bowl then add the dry ingredients and the butter. Slowly add the remaining half of the water during the first 30 seconds of mixing. Be sure not to over-mix.

3. SPREAD & BAKE



Scale 4-1/2 to 5 lbs. for a half sheet pan depending on preferred thickness. This is a very fudgy brownie, so it will not rise much. Spread it evenly over the pan. Bake at 350°F for 25 minutes.

4. FINISH & CUT



Melt pure chocolate chips; then add 25% soft butter briskly with a whisk. When the brownie has cooled ice with the chocolate butter mixture and cut into desired size pieces.

BAKEMARK

Authentic Taste. We Deliver.™

For more information, contact your BakeMark Sales Rep or call toll-free 866.232.8575

Visit us on the web at: www.yourbakemark.com