

# BROWNIE POPS



This is not just another brownie; it is a colorful hand-held gourmet version that will allow you to appeal to a completely different customer base. Covered completely with Chocolate Coating makes it the perfect treat for parties, particularly appealing for gatherings involving young people. Enrobing this moist brownie in chocolate not only tastes great but also extends the shelf life dramatically, and packaging has never been easier. A wonderful addition to your upscale cupcakes for parties, and, with less mess to worry about, parents will love the idea.

## EXTRA SALES AND PROFITS FOR YOU!

Due to the extended shelf life of Brownie Pops, make plenty ahead of time, and keep them close to where your decorated cakes are displayed. Because they are covered with a firm chocolate coating, you can pre-package them for a quick impulse, add-on item. Have your sales staff always point out the benefits of these great little pastries.

## BAKEMARK PRODUCTS USED TO MAKE THIS ITEM:

- Gourmet Brownie Mix
- Chocolate Coating



## 1. BAKE BROWNIE



Following the directions on the bag mix, scale, and bake the brownie sheet. Be sure not to over mix or over bake the sheet (bake for 25 minutes @ 350°F.).

## 2. COOL & CUT



Cool the sheet to room temperature then cut into desired sized pieces. (4x12 or 5x16 work well).

## 3. APPLY STICKS



Gently inset the sticks into the cut brownie (Coffee stir sticks make the perfect handles). Place them well spaced onto a paper lined sheet pan.

## 4. DIP & GARNISH



Dip them in melted Chocolate Coating and place them back on the parchment paper. Then sprinkle them immediately with the desired topping as the Coating sets quickly. **Do not apply the sticks or dip a frozen brownie.**

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