

GH DBL DARK CHOC BROWNIE

BETTER CHOCOLATE. BETTER BROWNIES.

The luxuriously deep flavor and smooth texture of Ghirardelli Premium Chocolate is the secret to pure brownie perfection. Indulge in this ultra rich, moist and chewy brownie, and experience moments of timeless pleasure with Ghirardelli...

Shelf Life Storage Temp Min Storage Temp Max

32°F 546 days 90°F

Ingredients

Sugar, enriched bleached flour (wheat flour, niacin, reduced iron, thiamin mononitrate, riboflavin, folic acid), bittersweet chocolate chips (unsweetened chocolate, sugar, cocoa butter, soy lecithin [emulsifier], vanilla extract), cocoa (processed with alkali), soybean oil, wheat starch, semi-sweet chocolate chips (sugar, unsweetened chocolate, cocoa butter, whole milk powder, soy lecithin [emulsifier], vanilla extract), salt, artificial flavor, baking soda.







Preparation and Cooking

FULL BATCH 7 1/2lb (2 pouches) Mix 16 oz (2 cups) Water 15 oz (2 cups) Vegetable Oil 12 oz (6) Eggs HALF BATCH 3 3/4 lb (1 pouch) Mix 8 oz (1 cup) Water

7 1/2 oz (1 cup) Vegetable Oil

- 1. Place water, oil and eggs in mixer bowl. Add total amount of brownie mix. Using a paddle, mix on low speed for 30 seconds
- 2. Scrape bowl and paddle. Mix on low speed for 30 seconds.
- 3. Scale batter into prepared (lightly greased or paper-lined) sheet pan(s) and bake as directed below.

Hand Mixing: Using a large bowl, stir together water, oil, eggs, and brownie mix until well-blended. Scale batter into prepared (lightly greased or paper-lined) sheet pan(s) and bake as directed below.

Full Batch:

Sheet Pan: (24x16x1-inch) Scale: 10lb 3 oz batter

Convection Oven: 275 degrees Fahrenheit 40-45 minutes Standard Oven: 325 degrees Fahrenheit 40-45 minutes

Full Batch Yield: 1, 24x16x1-inch pan

Half Batch:

Sheet Pan: (16x12x1-inch)

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Allergens













Nutrition Facts

96 servings per Container

Serving Size 1/4 cup mix

Amount per serving

460

Calories	150
	% Daily Value*
Total Fat 3g	4%
Saturated Fat 2g	8%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 125mg	5%
Total Carbohydrate 29g	11%
Dietary Fiber 1g	4%
Total Sugars 20g	
Includes 20g Added Sugars	40%
Protein 1g	
Vitamin D 0mcg	0%
Calcium 10mg	0%
Iron 1mg	8%
Potassium 90mg	0%

* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.