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KR PRO FUDGE BROWNIE

From the #1 recommended foodservice bake mix brand, Krusteaz Professional Fudge Brownie Mix makes a richly flavored, premium quality product. Simple preparation instructions allow you to make either chewy or cake-style brownies.



Shelf Life	Storage Temp Min	Storage Temp Max
365 days	32°F	90°F

Ingredients

Sugar, enriched bleached flour (wheat flour, malted barley flour, niacin, reduced iron, thiamin mononitrate, riboflavin, folic acid), soybean oil, cocoa (processed with alkali), Less than 2% of: baking soda, egg whites, monocalcium phosphate, natural and artificial flavor (contains milk), salt, wheat protein isolate.

Preparation and Cooking

FULL BATCH	HALF BATCH
7 lb (full box) Mix	3 1/2 lb (12 1/2 cups) Mix
26 oz (3 1/4 cups) Hot Water	13 oz (1 1/2 cups plus 2 Tablespoons) Hot Water

1. Place water in mixer bowl; add mix. Using a paddle, mix on low speed 30 seconds.
2. Scrape bowl and paddle. Continue to mix on low speed 30 seconds.
3. Scale batter into greased or paper-lined pans.

HAND MIXING: Using a large bowl, stir together water and mix until well-blended (about 50 strokes). Scale batter into greased or paper-lined pans.
EXTRA CHEWY BROWNIE RECIPE: For full batch, prepare as directed, decreasing water to 24 oz (3 cups). Bake as directed.
Do not eat raw batter.
HIGH ALTITUDE: For full batch, add 6 3/4 oz (1 1/2 cups) all-purpose flour and an additional 6 oz (3/4 cup) water. Bake an additional 3 minutes
PAN SIZE SCALE CONVECTION STANDARD OVEN
Half Sheet Pan 41b5oz 300'F 35O'F (16x12x1-inch) batter 27-32 minutes 30-35 minutes.
Full Sheet Pan Bib 10oz 300'F 35O'F (24x16x1-inch) batter 27-32 minutes 30-35 minutes.
HANDLING TIPS
Brownies are done when edges show signs of dryness.
Cool completely before cutting.
Brownies cut best with a plastic knife.

View our full recipes library at https://www.krusteazpro.com/recipes

Allergens

EGGS MILK PEANUTS SOY TREE NUTS WHEAT

Nutrition Facts

576 servings per Container

Serving Size **1/4 cup dry mix**

Amount per serving

Calories **140**

	% Daily Value*
Total Fat 4g	**4%**
Saturated Fat 1g	**3%**
Trans Fat 0g	
Cholesterol 0mg	**0%**
Sodium 115mg	**5%**
Total Carbohydrate 26g	**9%**
Dietary Fiber 1g	**4%**
Total Sugars 18g	
Includes 17g Added Sugars	**34%**
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.