



GTIN: 10041449102426

ITEM#: 732-0620

## 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

<b>FULL BATCH</b>	<b>HALF BATCH</b>
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 350°F (16x12x1-inch) batter 27-32 minutes 30-35 minutes.

Full Sheet Pan Bib 10oz 300°F 350°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



## 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.