

KR PRO SG FUDGE BROWNIE

From the #1 recommended foodservice bake mix brand Krusteaz Professional Brownie Shepherds Grain Fudge Mix is complete and ready to use, all you add is water. Moist, chewy brownies bake up with an attractive, smooth crust on top. Easy to cut. Easy mixing instructions apply to all sheet cake varieties so preparation is foolproof.

Shelf Life	Storage Temp Min	Storage Temp Max
365 days	32°F	95°F

Ingredients

Sugar, enriched bleached flour (wheat flour*, niacin, reduced iron, thiamin mononitrate, riboflavin, folic acid), palm and soybean oil, cocoa (processed with alkali), Less than 2% of: baking soda, egg whites, natural flavor, salt.



Preparation and Cooking

FULL BATCH	HALF BATCH
6 lb (full box) Mix	3 lb (7 cups) Mix
22 oz (2 3/4 cups) Hot Water	11 oz (1 1/4 cups+ 2 tablespoons) Hot Water

- DIRECTIONS**
1. Place water in mixer bowl; add mix. Using a paddle, mix on low speed 30 seconds.
 2. Scrape bowl and paddle.
 3. Continue to mix on low speed 30 seconds.
 4. Scale batter into prepared (greased or paper-lined) pans according to pan size.
- HAND MIXING:** Using a large bowl, stir together water and mix until well-blended (about 50 strokes). Scale batter into prepared (greased or paper-lined) pans according to pan size.

CAKE BROWNIE: For full batch, prepare as directed, increasing water to 26 oz (3 1/4 cups) in step 1. Increase bake time 2 minutes.

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. Prepare and bake as directed.

BAKING DIRECTIONS: Convection Oven: 300F; Standard Oven: 350F
 Half Sheet Pan (16x12x1-inch): 3 lb 11 oz batter; Convection: 27-32 minutes; Standard: 31-36 minutes; Yield: 2. 16x12x1-inch sheet pans (96, 2-inch pieces)
 Full Sheet Pan (24x16x1-inch): 7 lb 6 oz batter; Convection: 27-32 minutes; Standard: 31-36 minutes; Yield: 1, 24x16x1-inch sheet pan (96, 2-inch pieces)

HANDLING TIPS: Brownies are done when edges show signs of dryness. Cool completely before culling. Brownies cut best with a plastic knife.

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

Allergens



Nutrition Facts

96 servings per Container

Serving Size

3 Tbsp dry mix

Amount per serving

Calories

120

% Daily Value*

Total Fat 3g	3%
Saturated Fat 1g	5%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 110mg	5%
Total Carbohydrate 22g	88%
Dietary Fiber 1g	3%
Total Sugars 15g	
Includes 15g Added Sugars	30%
Protein 1g	
Vitamin D 0mcg	0%
Calcium 0mg	0%
Iron 1mg	6%
Potassium 50mg	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.