

GH TRIPLE CHOC BROWNIE

Ghirardelli's premium triple chocolate brownie mix contain three types of chocolate. Semi-sweet, milk and bittersweet chips combine to deliver an exceptionally decadent brownie.



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

Ingredients

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

Preparation and Cooking

FULL BATCH

Brownie Mix - 7 1/2lb (2 pouches)
Water - 16 oz (2 cups)
Vegetable Oil - 15 oz (2 cups)
Eggs - 12 oz (6)

HALF BATCH

Brownie Mix - 3 3/4lb (1 pouch)
Water - 8 oz (1 cup)
Vegetable Oil - 7 1/2 oz (1 cup)
Eggs - 6 oz (3)

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 Instructions:

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: 10 lb 3 oz batter
Convention oven: 275 degrees Fahrenheit 45-50 minutes
Standard oven: 325 degrees Fahrenheit 45-50 minutes
Full batch yield: 24x16x1-inch pan

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Allergens



Nutrition Facts

0 servings per Container

Serving Size

35 gram

Amount per serving

Calories

200

% Daily Value*

Total Fat 8g **10%**

Saturated Fat 2g **10%**

Trans Fat 0g

Cholesterol 10mg **3%**

Sodium 110mg **5%**

Total Carbohydrate 29g **11%**

Dietary Fiber 1g **4%**

Total Sugars 21g

Includes 20g Added Sugars **40%**

Protein 2g

Vitamin D 0mcg **0%**

Calcium 10mg **0%**

Iron 2mg **8%**

Potassium 110mg **2%**

* 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.