

FUDGY BROWNIES

Yield 100

Portion 1 Brownie

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
232 cal	50 g	5 g	4 g	0 mg	234 mg	63 mg

Ingredient

FLOUR,WHEAT,GENERAL PURPOSE

SUGAR,GRANULATED

COCOA

BAKING POWDER

BAKING SODA

SALT

WATER

PRUNE PUREE

CHOCOLATE,COOKING,UNSWEETENED,MELTED

EXTRACT,VANILLA

EGG WHITES,FROZEN,THAWED

COOKING SPRAY,NONSTICK

Weight

3-1/3 lbs

5-1/4 lbs

1-1/2 lbs

2-5/8 oz

2/3 oz

3/4 oz

2-1/2 lbs

3-1/3 lbs

12-3/8 oz

2-5/8 oz

2-1/2 lbs

2 oz

Measure

3 qts

3 qts

2 qts

1/4 cup 1-2/3 tbsp

1 tbsp

1 tbsp

1 qts 3/4 cup

1 qts 2 cup

2-5/8 cup

1/4 cup 2 tbsp

1 qts 3/4 cup

1/4 cup 1/3 tbsp

Issue**Method**

- 1 Sift together flour, sugar, cocoa, baking powder, baking soda, and salt. Set aside for use in Step 3.
- 2 Place prune puree, water, melted chocolate, and vanilla in mixer bowl; blend well at low speed for 1 minute. Add egg whites; mix at low speed for 30 seconds; scrape down bowl.
- 3 Add dry ingredients to mixer bowl; mix at low speed 1 minute. Scrape down bowl; mix at low speed 2 minutes or until thoroughly blended.
- 4 Lightly spray each pan with non-stick cooking spray. Spread 4-1/2 quarts into each lightly sprayed pan.
- 5 Using a convection oven, bake at 325 F. 18-20 minutes or until done on high fan, open vent. Do not over bake.
- 6 Cool; cut 6 by 9.