

**BROWNIES**

Yield 100

Portion 1 Brownie

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
364 cal	46 g	6 g	19 g	55 mg	132 mg	45 mg

**Ingredient**

FLOUR,WHEAT,GENERAL PURPOSE  
 SUGAR,GRANULATED  
 COCOA  
 BAKING POWDER  
 SALT  
 SHORTENING  
 EGGS,WHOLE,FROZEN  
 SYRUP  
 EXTRACT,VANILLA  
 NUTS,UNSALTED,CHOPPED,COARSELY  
 COOKING SPRAY,NONSTICK

**Weight**

3 lbs  
 5-1/4 lbs  
 1-1/3 lbs  
 1-1/8 oz  
 5/8 oz  
 2-3/4 lbs  
 2-3/4 lbs  
 1-7/8 lbs  
 1-3/8 oz  
 1-7/8 lbs  
 2 oz

**Measure**

2 qts 3 cup  
 3 qts  
 1 qts 3 cup  
 2-1/3 tbsp  
 1 tbsp  
 1 qts 2 cup  
 1 qts 1-1/4 cup  
 2-5/8 cup  
 3 tbsp  
 1 qts 2 cup  
 1/4 cup 1/3 tbsp

**Issue****Method**

- 1 Place flour, sugar, cocoa, baking powder and salt in mixer bowl; blend well at low speed for 1 minute.
- 2 Add shortening, eggs, syrup and vanilla to dry ingredients. Mix at low speed for 1 minute then scrape down bowl. Mix at medium speed for 2 minutes or until thoroughly blended.
- 3 Add nuts to batter; mix at low speed for 30 seconds.
- 4 Lightly spray each pan with non-stick cooking spray. Spread 4-3/4 quarts batter in sprayed pans.
- 5 Using a convection oven, bake for 25 to 30 minutes or until done at 325 F. on high fan, open vent. DO NOT OVERBAKE. Brownies are done when a toothpick inserted in the center of baked brownies comes out clean.
- 6 Cool and cut 6 by 9.