

PEANUT BUTTER BROWNIES

Yield 100

Portion 1 Brownie

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
377 cal	49 g	10 g	18 g	55 mg	195 mg	50 mg

Ingredient

FLOUR,WHEAT,GENERAL PURPOSE
 SUGAR,GRANULATED
 COCOA
 BAKING POWDER
 SALT
 SHORTENING
 PEANUT BUTTER
 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
 1 lbs
 3 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
 2-1/4 cup
 1 qts 1-1/4 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, peanut butter, eggs, syrup and vanilla to dry ingredients. Mix at low speed for 1 minute and scrape down bowl. Mix at medium speed for 2 minutes or until thoroughly blended.
- 3 Add nuts to batter and mix at low speed for 30 seconds.
- 4 Lightly spray each pan with non-stick cooking spray. Spread 4-1/4 quarts batter into each sprayed sheet pan.
- 5 Using a convection oven, bake at 325 F. for 25 to 30 minutes or until done on high fan, open vent. DO NOT OVERBAKE. Brownies are done when a toothpick inserted into center comes out clean.
- 6 Cool and cut 6 by 9.