

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

<u>Ingredient</u>	<u>Weight</u>	<u>Measure</u>	<u>Issue</u>
FLOUR,WHEAT,GENERAL PURPOSE	3-1/3 lbs	3 qts	
SUGAR,GRANULATED	5-1/4 lbs	3 qts	
COCOA	1-1/2 lbs	2 qts	
BAKING POWDER	2-5/8 oz	1/4 cup 1-2/3 tbsp	
BAKING SODA	2/3 oz	1 tbsp	
SALT	3/4 oz	1 tbsp	
WATER	2-1/2 lbs	1 qts 3/4 cup	
PRUNE PUREE	3-1/3 lbs	1 qts 2 cup	
CHOCOLATE,COOKING,UNSWEETENED,MELTED	12-3/8 oz	2-5/8 cup	
EXTRACT,VANILLA	2-5/8 oz	1/4 cup 2 tbsp	
EGG WHITES,FROZEN,THAWED	2-1/2 lbs	1 qts 3/4 cup	
COOKING SPRAY,NONSTICK	2 oz	1/4 cup 1/3 tbsp	

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.