

Fudge Brownies







Recipe Rating	
Total Time	55 Minutes
Cooking Time	45 Minutes
Total Labour	10 Minutes
Knife Skills	Basic

Equipment
Scale
Whisk
Spatula
Mixing Bowl
½ size- 2” deep production pan
Bulk Retherm Cart (or regular oven) or Tray Service Retherm Cart

Nutrition Facts	
Valeur nutritive	
Per 1 serv (61g) / par 1 serv (61g)	
Amount	% Daily Value
Teneur	% valeur quotidienne
Calories / Calories	250
Fat / Lipides 14g	22%
Saturated / satures 1.5g	
+ Trans / trans 0g	7%
Cholesterol / Cholesterol	60mg
Sodium / Sodium	80mg 3%
Carbohydrate / Glucides 29g	10%
Fibre / Fibres less than 1g	4%
Sugars / Sucres 21g	
Protein / Proteines	3g
Vitamin A / Vitamine A	
Vitamin C / Vitamine C	0%
Calcium / Calcium	2%
Iron / Fer	15%

	25 Portions		50 Portions	
	Metric	Standard	Metric	Standard
Vegetable oil	315 mL	10.5 fl. oz.	625 g	1.3 lbs.
Sugar	530 g	1.2 lbs.	1.1 kg	2.3 lbs.
Vanilla extract	12.5 mL	2.5 tsp	25 mL	5 tsp
Eggs	8 each	8 each	16 each	16 each
All-purpose flour	155 g	5.5 oz.	315 g	11 oz.
Unsweetened cocoa powder	95 g	3.5 oz.	190 g	6.5 oz.
Baking powder	3.3 g	½ tsp	6.3 g	1 ¼ tsp
Salt	3.3 g	½ tsp	6.3 g	1 ¼ tsp

Method	
	<p>1. In a medium sized bowl, mix together the oil, sugar, and vanilla. Add in the eggs one at a time, and mix well after the addition of each egg. In a second bowl, mix together the dry ingredients. Gradually stir dry ingredients into the egg mixture.</p>
	<p>2. Bulk: transfer batter to a 2" deep half hotel pan that has been prepared with nonstick spray (or coated with oil). Ensure batter is evenly spread over the bottom of the pan. Leave uncovered. Place pan in the delicate section of a Multigen II or the bottom three shelves of a Multigen III for 45 minutes at 130 °C.</p> <p>Tray Service: transfer batter to 25 8-ounce ramekins that have been prepared with a non-stick spray using a number 30 (1 ounce) scoop. Bake in tray service re-therm cart for 55 minutes at 130 °C.</p>
	<p>3. Bulk: remove from Multigen and let sit for 10 minutes. Slice into 25 bars.</p> <p>Tray service: allow to cool and plate alone or with a garnish. Place on the cool side of the tray prior to service.</p> <p style="text-align: center;">OR</p> <p>Bake on tray on assembled tray during re-therm cycle. Serve just-baked brownie warm.</p>
	<p>4. Serve cold or warm.</p>
<p>Garnish: Fresh fruit</p>	
<p>Food Accompany: Ice cream or fruit topping.</p>	