

# Brownies

Meal Components: Grains

Desserts, C-04

Ingredients	50 Servings		100 Servings		Directions
	Weight	Measure	Weight	Measure	
Trans fat-free shortening	9 oz	1 cup 2 Tbsp	1 lb 2 oz	2 1/4 cups	<ol style="list-style-type: none"> <li>1. Cream shortening, sugar, salt, and vanilla in mixer for 2 minutes on medium speed.</li> <li>2. Add eggs and beat for 3 minutes on medium speed.</li> <li>3. Add flour, cocoa, and baking powder. Mix for 30 seconds on low speed, then mix for 1 minute on medium speed. Batter will be very thick.</li> </ol>
Sugar	1 lb 10 oz	3 3/4 cups	3 lb 4 oz	1 qt 3 1/2 cups	
Salt		1 1/2 tsp		1 Tbsp	
Vanilla		1 1/2 tsp		1 Tbsp	
Frozen whole eggs, thawed	12 oz	1 1/2 cups	1 lb 8 oz	3 cups	
OR		OR		OR	
Fresh large eggs (see Special Tip)		7 each		14 each	
Whole wheat/enriched blend flour	15 oz	3 1/2 cups	1 lb 14 oz	1 qt 3 cups	
Cocoa	6 oz	2 cups	12 oz	1 qt	

4. For 50 servings, spread 4 lb 5 oz (2 qt) batter in 1 half-sheet pan (13" x 18" x 1") which has been lightly coated with pan release spray.

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Chopped walnuts (optional)	4 1/4 oz	1 cup	8 1/2 oz	2 cups
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5. Sprinkle nuts (optional) over batter.

6. Bake: Conventional oven: 350° F for 20-30 minutes Convection oven: 300° F for 18-25 minutes DO NOT OVERBAKE.

7. Cool. If desired, lightly dust with powdered sugar.

8. For 50 servings, cut half-sheet pan 5 x 10 (50 pieces per pan). For 100 servings, cut sheet pan 10 x 10 (100 pieces per pan).

#### Notes

Special Tip:

For 50 servings, use 3 ½ oz (1 cup 3 Tbsp) dried whole eggs and 1 cup 3 Tbsp water in place of eggs.

For 100 servings, use 7 oz (2 ¼ cups 2 Tbsp) dried whole eggs and 2 ¼ cups 2 Tbsp water in place of eggs.

**A new nutrient analysis will be coming. Updated July 2014. Restandardization in progress.**

Serving	Yield	Volume
1 piece provides 1/2 oz equivalent grains.	<p><b>50 Servings:</b> about 4 lb 5 oz (batter)</p> <p><b>100 Servings:</b> about 8 lb 10 oz (batter)</p>	<p><b>50 Servings:</b> about 2 quarts (batter) 1 half-sheet pan</p> <p><b>100 Servings:</b> bout 1 gallon (batter) 1 sheet pan</p>