

BROWNIE-MIX

GLUTEN-FREE

Gluten
FREE



BROWNIE-MIX GLUTEN-FREE

with an
intensive
chocolate
taste

Mix for the production of gluten-free brownies

Recipe:

(Recipe for 1 tray 60 cm x 20 cm)

| | |
|-------------------------|----------|
| BROWNIE-MIX GLUTEN-FREE | 1.000 kg |
| Whole egg | 0.075 kg |
| Vegetable oil | 0.160 kg |
| Water | 0.190 kg |
| Total weight | 1.425 kg |

Walnuts (optional) 0.150 kg

Mixing time: 2 - 3 minutes
Baking temperature: 180° C - 190° C
Baking time: 20 - 25 minutes

Instructions for use:

Mix all the ingredients together into a smooth batter. If desired, add the walnuts at the end of the mixing time. Spread the batter on a tray and bake. After cooling, cover with chocolate icing and if desired, decorate with pieces of walnut.

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