



CARAMEL BROWNIES

OVERVIEW

Brownies are rich and fudgy, layered with caramel sauce, and drizzled with caramel are the perfect treat. Each bite contains layers of chocolate and caramel.

INGREDIENTS

Group 1

Ingredient	KG
Brownie Treat Egg-Free Cake mix	1.000
Water	0.380
Oil	0.340
Bakels Caramel Cream	0.100
Total Weight: 1.820	

METHOD



DISPLAY CONDITIONS

Chilled



CATEGORY

Bakery



OCCASION

Afternoon Tea, Summer



FINISHED PRODUCT

Brownie

1. Weigh all the ingredients - premix, water oil & 70gm Caramel cream in the mixing bowl and blend/mix it for 1 minute at slow speed using paddle blade.
2. Scrape down the batter from sides and mix it well.
3. Again mix the batter for 2 minutes at medium speed.
4. Scrape down the batter from sides.
5. Pour the batter into moulds and drizzle it with remaining 30gm and bake it at 180 °C for 30 minutes.