



LEMON BROWNIES

OVERVIEW

The combination of chocolate brownies and lemon cream to create lemon brownies is fantastic. These lusciously moist lemon brownie are a great delightful treat.

INGREDIENTS

Group 1

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

METHOD

1. Weigh all the ingredients - premix, water oil & 70gm lemon 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.



DISPLAY CONDITIONS

Chilled



CATEGORY

Bakery



OCCASION

Afternoon Tea, Summer



FINISHED PRODUCT

Brownie

Pour the batter into moulds and drizzle it with remaining 30gm and bake it at 180 °C for 30 minutes.