



X SUGAR COMPLIANT

Product Information

Description

An easy to use rich chocolate fudge brownie mix for a delicious traditional chewy fudge brownie enough to satisfy any sweet tooth! Suitable for adding nuts or chocolate chips etc. (Just add water).

Brand: Middleton Catering Mixes
Description: Fudge Brownie Mix

Pack Size: 3.5kg Storage: Ambient Order Code: CM0024 (Internal Code: (P718)



Shelf Life

24 hours after baking

Portion Yields

3.5kg bag makes 73 x 57g Fudgy brownie batter portions, or 75 x 57g Cakey brownie batter portions

Compliance

Manufactured in a factory accredited to BRC Standards

Features and Benefits

- ✓ Easy to use just add water.
- ✓ Suitable for Vegetarians
- ✓ 2020 Sugar Compliant

Nutritional Information

Nutritional Information	100g as sold	Per 57g portion as consumed
Energy (kJ)	1943	924
Energy (kcal)	463	220
Fat (g)	19.9	9.4
of which Saturates (g)	9.6	4.5
Carbohydrate (g)	64	31
of which Sugars (g)	26.8	12.8
Fibre (g)	3.4	1.6
Protein (g)	6.7	3.2
Salt (g)	1.1	0.5

Ingredients

WHEAT Flour (WHEAT, Calcium, Iron, Niacin, Thiamin), Sugar, Vegetable Oil Blend (Palm & Rapeseed Oil), Reduced Fat Cocoa Powder (5%), Dried Whole EGG Powder, Dried Glucose, Salt, Emulsifier (Rice Starch, E475, E471), Chocolate Flavouring (0.6%), Flavouring, Natural Flavouring.

May Contain: Milk, Soya

Allergens

For allergy advice see ingredients in "bold" & UPPERCASE

Cooking Instructions

	Dry Mix	Water	Approx. 57g batter portions
For Fudgy Brownie	1kg	200g	21
	3.5kg	700g	73
For Cakey Brownie	1kg	230g	21
	3.5kg	805g	75

- 1. Place the weighed-out mix into a mixing bowl.
- 2. Select the beater attachment.
- 3. Add dry mix to water (no more than 50°C).
- 4. Mix for 1 minute on slow speed.
- 5. Mix for 3 minute on fast speed.
- 6. Mix for 1 minute on slow speed.
- 7. Add 95g of walnuts if required and blend until mixed through.
- 8. Add to the baking tin (the mix should be at least 3cm deep).
- 9. Bake in a sheet at 180°C. For Fudgy Brownie bake for 25-30 minutes. For a Cakey Brownie bake for 35-40 minutes.