



RECIPE NAME: Royal Chocolate Brownies

File No:

Grade Group: K-8, 9-12	HACCP Process: <input type="checkbox"/> #1 No Cook <input type="checkbox"/> #2 Cook & Serve Same Day <input type="checkbox"/> #3 Includes Cooling Step
Number of Portions: 100	
Portion Size: 1 piece	
Serving Utensil:	
Servings per Pan: 50	

Recipe Adapted From:

USDA
C-21



Ingredients	Weight	Measure	Procedure
Oil, Vegetable Sugar, Granulated Salt Vanilla Extract Applesauce, Canned, Unsweetened Egg, White, Fresh or Frozen Flour, Whole Wheat Flour, Enriched All-Purpose Cocoa, Dry Powder, Unsweetened Baking Powder, Double-Acting	3 lb 4 oz 1 lb 8 oz 1 lb 14 oz 12 oz	1 ½ cups 1 qt + 3 ½ cups 1 Tbsp 1 Tbsp 1 qt 1 cup 3 cups 3 ¼ cups 2 Tbsp	<ol style="list-style-type: none"> 1. Cream oil, sugar, salt, vanilla, and applesauce in a mixer with paddle attachment for 5 minutes on medium speed. Scrape down sides of bowl. 2. Add egg whites and mix for 1 minute on medium speed. Scrape down sides of bowl. 3. In a separate bowl combine flour, cocoa, and baking powder. Mix for 1 minute on medium speed. 4. Add dry mixture to creamed ingredients and mix for 30 seconds on low speed, then for 1 minute on medium speed. Batter will be thick. 5. Spread 5 lb 3 oz of batter in each half-sheet (13" x 18" x 1") which has been lightly coated with pan release spray. Use 2 pans. 6. Bake: Conventional oven: 350°F for 20-30 minutes Convection oven: 300°F for 18-25 minutes Bake until set, but still moist in the center. 7. Cut each pan 5 x 10 = 50 pieces.
Total Yield:	Number of Pans: 2		
Weight: 10 lb 10 oz	Measure (volume):	Pan Size: 13" x 18" x 1"	

Meal Component Contribution/Nutrition Analysis Based on Portion Size

Specify the grade group in the columns:	Grade Group: K-8, 9-12					Equipment (if not specified in procedures above): DG=Dark Green B/P=Beans/Peas (Legumes) R/O=Red/Orange S=Starchy O=Other
Meat/Meat Alternate						
Vegetable Subgroups	DG	B/P	R/O	S	O	
Fruits						
Grains	0.5 oz eq					
Calories:	131					
Saturated Fat (g):	0.74 g					
Sodium (mg):	112.33 mg					