



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: 50	
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 Whites, Fresh or Frozen Flour, Whole Wheat Flour, Enriched All-purpose Cocoa, Dry Powder, Unsweetened Baking Powder, Double-Acting	1 lb + 10 oz 12 oz 8 oz 7 oz 6 oz	¾ cup 3 ¾ cups 1 ½ tsp 1 ½ tsp 2 ½ cups 1 ½ cups 1 ½ cup, 2 Tbsp 1 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. 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 the pan 5 x 10 = 50 pieces.
Total Yield:		Number of Pans: 1	
Weight: 5 lb 5 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/MeatAlternate						
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					