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Reduced Fat Brownies

featuring Dairy-Lo® PC

Formula	% by Weight
Icing Sugar	17.72
White Granulated Sugar	17.30
Cake & Pastry Flour	17.00
Cocoa Powder	7.03
Salt	0.23
Baking Soda	0.16
Dairy-Lo® PC	3.50
Liquid Whole Egg	9.13
Canola Vegetable Oil	5.87
Water	5.63
Water	3.50
Semi Sweet Chocolate Chips	12.93
Total	100.00

Procedure

- Place first seven ingredients into a Hobart type mixer. Blend on low for several minutes. Scrape.
- In a separate container gently whisk the egg. Add water and oil, continue whisking, do not over mix.
- Slowly add liquid slurry to the mixer while blending on low. Scrape edges.
- Continue mixing for several minutes. Scrape edges.
- Stir in chocolate chips by hand.
- Pour into a lightly greased 8" X 8" pan.
- Bake at 350°F for approximately 20-25 minutes.
- Allow squares to cool before cutting.

The information contained herein is, to the best of our knowledge, accurate. The data outlined and the statements made are intended only as a source of information. No warranties, expressed or implied, are made. On the basis of this information, it is suggested that you evaluate the product on a laboratory scale prior to use in a finished product. The information contained herein should not be construed as permission for violation of intellectual property rights.

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Brownies

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White Granulated Sugar	17.30
Cake & Pastry Flour	17.00
Cocoa Powder	7.03
Salt	0.23
Baking Soda	0.16
Liquid Whole Egg	9.13
Canola Vegetable Oil	12.87
Water	5.63
Semi Sweet Chocolate Chips	12.93
Total	100.00

Procedure

- Place first six ingredients into a hobart-type mixer. Blend on low for several minutes. Scrape.
- In a separate container gently whisk the egg. Add water and oil, continue whisking, do not over mix.
- Slowly add liquid slurry to hobart while mixing on low. Scrape edges.
- Continue mixing for several minutes. Scrape edges.
- Stir in chocolate chips by hand.
- Pour into a lightly greased 8" X 8" pan.
- Bake at 350°F for approximately 20-25 minutes.
- Allow squares to cool before cutting.

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