

Classic Chocolate Brownies



An easy, yet truly delicious chocolate brownie recipe that is everything you want in a brownie - fudgy, moist and chocolaty.

Nutrition Content Per 100g:

Calories 394kcal; Total Fat 23.7g; Saturated Fat 14.3g; Trans Fat 0.7g; Cholesterol 114.5mg; Total Carbohydrates 44.6g; Dietary Fiber 2.1g; Sugars 29.2g; Protein 5.9g; Calcium 49.2mg; Magnesium 44.9mg; Phosphorus 100.3mg; Potassium 247mg; Sodium 226mg; Iron 2.8mg; Vitamin A 607.7IU; Vitamin C 0mg

Benefits of Using U.S. Permeate:

- Replacement of salt for a "better-for-you" brownie with lower sodium.
- Provide a moist and softer cake texture.

Ingredients:

All-purpose Flour	160g
U.S. Permeate	50g
Unsweetened Chocolate	100g
Butter (Salted), softened	200g
Whole Egg	195g
Granulated Sugar	290g
Vanilla Extract	5g
Total	1000g

Preparation:

1. Preheat oven to 175°C. Grease and line baking pan with parchment paper. Set aside briefly.
2. Sift together flour and permeate. Set aside.
3. Place the unsweetened chocolate and butter in a bain marie, until both chocolate and butter are completely melted. Allow to cool slightly.
4. In a mixer bowl, whisk together egg and granulated sugar for 1 to 2 minutes at low speed. Add the melted chocolate-butter mixture followed by the vanilla extract. Blend well.
5. Fold in the sifted dry ingredients. Mix just until combined.
6. Pour into prepared pan and bake at 175°C for 30 to 35 minutes. Remove from oven. Allow to cool completely and cut into squares.

Developed by U.S. Dairy Export Council Southeast Asia.

For additional information and recipes using U.S. dairy ingredients, visit: www.ThinkUSADairy.org/SEAsia