

Briess Brownies

Reduce cocoa 50% with BriessSpecialty™ flours

Ingredients	Volume	Grams	Percent
Sugar	1 cup	200	30.3
Butter	1/2 cup	113	17.1
Vanilla	1 tsp	4.2	0.6
Eggs	2 large	101	15.3
All Purpose Flour	2/3 cup	115	17.4
Cocoa	1/4 cup	60	9.1
BriessSpecialty™ MBF D350	1/8 cup	30	4.5
BriessSpecialty™ MBF S040	1/8 cup	30	4.5
Baking Powder	1/2 tsp	2.7	0.4
Salt	1/2 tsp	4.1	0.6

Method

1. Preheat oven to 350° F.
2. Line or lightly grease cookie sheet.
3. Cream sugar and butter until creamy.
4. Add vanilla and eggs to butter mixture.
5. Sift together dry ingredients.
6. Slowly add dry ingredients to butter mixture on medium speed.
7. Mix until well blended, do not overmix. The batter will be stiff.
8. Spread into prepared cookie sheet.
9. Bake 25-30 minutes until toothpick comes out clean.



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