

**Recipe Sheet**

**Code Number:** ABM/PRS/009

**Name:** BROWNIES

**Statement:** Rich and moist brownie cake using Ab Mauri Pinnacle brownie mix



<b>Recipe:</b>	
A. Ab Mauri Pinnacle Brownie Mix	500g
Sugar	500g
Egg	200g
Water	120g
Corn Oil	240g
<b>Total weight</b>	<b>1560g</b>
<b>No of pieces (195g each)</b>	<b>8 pcs</b>

<b>Process:</b>
1. Mix Pinnacle Brownie Mix using beater at low (1 <sup>st</sup> ) speed for 1 minute.
2. Add sugar, Egg, & Water and mix at 2 <sup>nd</sup> until sugar dissolves (5 minutes)
3. Add in Corn Oil at 1st speed until oil and brownie batter are combined.
4. Pour all the batter into a rectangle tray with size 7.5 cm x 28cm x 28cm.
5. Baking temperature: 180°C and baking time: 30-40 minutes.
6. Decorate with melted chocolate & almond flake on the surface of the brownie.

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