

Classic Chocolate Brownies

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

INGREDIENTS

	Quantity (g)	Usage Level
All-purpose Flour	160	16
U.S. Permeate	50	5
Unsweetened Chocolate	100	10
Butter (Salted), softened	200	20
Whole Egg	195	19.5
Granulated Sugar	290	29
Vanilla Extract	5	0.5
Total	1000	100

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.



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.

NUTRITIONAL 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

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This formula serves as a reference. Product developers are encouraged to modify the formula to meet manufacturing and finished product specifications needs. Developed by U.S. Dairy Export Council Southeast Asia.