

No Egg Brownies



INGREDIENTS


	Usage Levels (%)
Sugar, granulated	34.325
Flour, white, cake, enriched, sifted	18.354
Shortening, all-purpose	15.287
Water	15.267
Alkalized Dutch cocoa powder R 10/12	5.531
Whey protein concentrate, 80% protein (WPC 80)	5.028
Glycerine 99.7% USP	2.011
Corn syrup, 62/43 DE	2.280
Vanilla extract	0.654
Black alkalized cocoa powder 12%	0.402
Lecithin	0.379
Baking powder	0.272
Salt, table	0.111
Guar gum	0.101
Total	100.00

NUTRITIONAL CONTENT

Per 100g	
Calories	420kcal
Total Fat	19g
Saturated Fat	4g
Trans Fat	5g
Cholesterol	5mg
Total Carbohydrates	60g
Dietary Fiber	2g
Sugars	39g
Protein	7g
Calcium	69mg
Magnesium	40mg
Phosphorus	79mg
Potassium	270mg
Sodium	95mg
Iron	2mg
Vitamin A	7IU
Vitamin C	0mg

PREPARATION

1. **Mix sugar, black cocoa, cocoa and shortening in a planetary-type mixer for 1.5 minutes on low and 1.5 minutes on high.**
2. **Heat water to 68°C (155°F) and add to whey protein to dissolve while stirring.**
3. **Add mixture slowly to shortening and cocoa on low speed until combined.**
4. **Add corn syrup, glycerine and lecithin to mixture until combined.**
5. **Mix all dry ingredients together. Add to mixture for 30 seconds on low and 3 minutes on high.**
6. **Pour into pan. Bake at 177°C (350°F) for 40-50 minutes.**

Rely on the dynamic lineup of U.S. dairy to meet consumer demands for global product development. The U.S. Dairy Export Council (USDEC) offers resources on ThinkUSAdairy.org including a dairy ingredient supplier search, consumer, nutrition and product research, technical insights and prototype assistance to help develop and launch your next successful product.  [@ThinkUSAdairy](https://twitter.com/ThinkUSAdairy)

This formula serves as a reference. Product developers are encouraged to modify the formula to meet manufacturing and finished product specification needs. Developed by Knechtel Laboratories. ©2014 U.S. Dairy Export Council.