

# USDEC Chewy Brownie



## INGREDIENTS


	Bakers (%)	Usage Levels (%)
Sugar, granulated	514.88	34.33
Flour, white, cake, enriched (sifted )	312.99	20.87
Shortening, all-purpose	229.31	15.29
Water	229.01	15.27
Alkalized Dutch cocoa powder R 10/12	82.97	5.53
<b>Whey protein concentrate, 80% protein (WPC 80)</b>	<b>37.71</b>	<b>2.51</b>
Glycerine 99.7% USP	30.17	2.01
Corn syrup, 62 DE	34.20	2.28
Vanilla extract	9.81	0.65
Black alkalized cocoa powder 12%	6.03	0.40
Soy lecithin	5.69	0.38
Baking powder, double acting	4.08	0.27
Salt	1.67	0.11
Guar gum	1.52	0.10
<b>Total</b>		<b>100.00</b>

## NUTRITIONAL CONTENT

Per 100g	
<b>Calories</b>	420kcal
<b>Total Fat</b>	18g
Saturated Fat	4g
Trans Fat	5g
Cholesterol	5mg
<b>Total Carbohydrates</b>	62g
Dietary Fiber	2g
Sugars	39g
<b>Protein</b>	5g
Calcium	51mg
Magnesium	40mg
Phosphorus	81mg
Potassium	250mg
Sodium	90mg
Iron	2mg
Vitamin A	3IU
Vitamin C	0mg

## PREPARATION

- Dissolve WPC 80 in water, mix for 5 minutes.**
- Mix sugar and black cocoa with shortening. Cream until smooth.**
- Slowly add whey protein solution, mix on low speed until combined (about 30 seconds).**
- Add corn syrup, glycerine, lecithin, and vanilla to mixture, beat on low speed until combined (about 30 seconds).**
- Mix dry ingredients and sift together.**
- Slowly add dry ingredients. Mix on low speed for 30 seconds, then medium speed for 20 seconds.**
- Pour into 23 x 40 cm (12 x16") baking pan.**
- Bake at 177°C (350°F) for 10 minutes, than turn oven down to 163°C (325°F) and cook for an additional 25 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](http://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.