**INGREDIENT & BAKING TIME GUIDE FOR BROWNIES**

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| **Brownies** | | | | | | | |
| **Pan Size Names** | **Size Dimensions** | **Dry Mix**  **(By Weight)** | **Vegetable Oil** | **Shortening**  **(Partially Melted)** | **Eggs (Whole Large)** | **Baking Temperature** | **Baking Time** |
| Full | 18" x 24" x 2" | 2310 g | (7/8 cup) | (252 g) | 14 | 325 F | 40-45 minutes |
| Half | 18" x 12" x 2" | 1155 g | (3/8 cup + 1 Tbsp) | (126 g) | 7 | 325 F | 40-45 minutes |
| Quarter | 9" x 13" x 2" | 660 g | (1/4 cup) | (72 g) | 4 | 350 F | 30-35 minutes |
| Square | 8" x 8" x 2" | 330 g | (1/8 cup) | (36 g) | 2 | 350 F | 30-35 minutes |

**Method**

1) Have all ingredients at room temperature.

2) Preheat oven to recommended temperature.

3) Spray or grease & cocoa bottom of pan(s).

4) When oven is heated add brownie mix, oil, shortening and eggs to mixer bowl.

5) Mix on low for 30 seconds. Adjust mixer speed to medium-low and beat for 3 minutes. Stop mixer and scrape beater & bowl. Beat for another 3 minutes at medium-low speed.

6) Spread batter evenly in prepared pan(s) and place pan(s) in preheated oven.

7) Bake for recommended time or until brownies test done. Completely cool in pan(s) placed on wire rack(s).

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| **Double Chocolate Brownies** | | | | | | | | |
| **Pan Size Names** | **Size Dimensions** | **Dry Mix**  **(By Weight)** | **Vegetable Oil** | **Shortening**  **(Partially Melted)** | **Eggs (Whole Large)** | **Chocolate Chips** | **Baking Temperature** | **Baking Time** |
| Full | 18" x 24" x 2" | 1890 g | (7/8 cup) | (252 g) | 14 | 420 g | 325 F | 40-45 minutes |
| Half | 18" x 12" x 2" | 945 g | (3/8 cup + 1 Tbsp) | (126 g) | 7 | 210 g | 325 F | 40-45 minutes |
| Quarter | 9" x 13" x 2" | 540 g | (1/4 cup) | (72 g) | 4 | 120 g | 350 F | 30-35 minutes |
| Square | 8" x 8" x 2" | 270 g | (1/8 cup) | (36 g) | 2 | 60 g | 350 F | 30-35 minutes |

**Method**

1) Have all ingredients at room temperature.

2) Preheat oven to recommended temperature.

3) Spray or grease & cocoa bottom of pan(s).

4) When oven is heated add brownie mix, oil, shortening and eggs to mixer bowl.

5) Mix on low for 30 seconds. Adjust mixer speed to medium-low and beat for 3 minutes. Stop mixer and scrape beater & bowl. Beat for another 3 minutes at medium-low speed.

6) Stir chocolate chips in by hand.

7) Spread batter evenly in prepared pan(s) and place pan(s) in preheated oven.

8) Bake for recommended time or until brownies test done. Completely cool in pan(s) placed on wire rack(s).