

# Chocolate Brownie with Deproteinized Whey



## INGREDIENTS

	Usage Levels (%)
Sucrose	28.90
<b>Butter, salted</b>	<b>20.20</b>
Egg, whole, liquid	19.05
Flour, all-purpose	16.00
Chocolate, baking, unsweetened	10.10
<b>Deproteinized whey</b>	<b>5.10</b>
Vanilla extract	0.50
Salt	0.10
Potassium sorbate, powder	0.05
<b>Total</b>	<b>100.00</b>

## NUTRITIONAL CONTENT

Per 100g	
<b>Calories</b>	460kcal
<b>Total Fat</b>	26g
Saturated Fat	16g
Trans Fat	0.5g
Cholesterol	140mg
<b>Total Carbohydrates</b>	53g
Dietary Fiber	2g
Sugars	36g
<b>Protein</b>	6g
Calcium	70mg
Magnesium	57mg
Phosphorus	114mg
Potassium	240mg
Sodium	290mg
Iron	3mg
Vitamin A	663IU
Vitamin C	1mg

## PREPARATION

1. **Melt the chocolate and butter together. Set aside.**
2. **Mix together the dry ingredients.**
3. **Combine the egg and vanilla extract. Add to the dry ingredients and mix well.\***
4. **Blend in the chocolate/butter mixture and mix well.**
5. **Pour the batter into a baking dish.**
6. **Bake at 177°C (350°F) for 35 minutes.**

\*For a moister texture, water may be added at 5%.

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 Dairy Management Inc.™ ©2014 U.S. Dairy Export Council.