

USDEC Chewy Brownie (Simplified)



INGREDIENTS

	Bakers (%)	Usage Levels (%)
Sugar, granulated	518.61	34.57
Flour, white, cake, enriched (sifted)	316.73	21.11
Shortening, all-purpose	233.04	15.54
Water	232.74	15.52
Alkalized Dutch cocoa powder R 10/12	86.70	5.78
Whey protein concentrate, 80% protein(WPC 80)	41.45	2.76
Corn syrup, 62 DE	37.94	2.53
Vanilla extract	13.55	0.90
Black alkalized cocoa powder 12%	9.77	0.65
Baking powder, double acting	5.96	0.40
Salt	3.54	0.24
Total	1.43	0.30
		100.00

NUTRITIONAL CONTENT

Per 100g	
Calories	410kcal
Total Fat	18g
Saturated Fat	4g
Trans Fat	6g
Cholesterol	5mg
Total Carbohydrates	61g
Dietary Fiber	2g
Sugars	40g
Protein	6g
Calcium	62mg
Magnesium	43mg
Phosphorus	90mg
Potassium	270mg
Sodium	170mg
Iron	2mg
Vitamin A	4IU
Vitamin C	0mg

PREPARATION

1. **Dissolve WPC 80 in water, mix for 5 minutes**
2. **Mix sugar and black cocoa with shortening. Cream until smooth.**
3. **Slowly add whey protein solution, mix on low speed until combined (about 30 seconds).**
4. **Add corn syrup, lecithin, and vanilla to mixture, beat on low speed until combined (about 30 seconds).**
5. **Mix dry ingredients and sift together.**
6. **Slowly add dry ingredients. Mix on low speed for 30 seconds, then medium speed for 20 seconds.**
7. **Pour into 23 x 40 cm (12 x16") baking pan.**
8. **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 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.