



100% Cocoa-Free Brownies

With Caramel 40 Malted Barley Flour and Chocolate Malted Barley Flour

INGREDIENTS	US/Oz	METRIC/g
Granulated Sugar	21.2	600
All Purpose Flour	13.2	450
Butter, Softened	12.7	334
Eggs	5.2	200
Chopped Pecans (optional)	4.2	120
CARAMEL 40 MALTED BARLEY FLOUR	2.5	70
CHOCOLATE MALTED BARLEY FLOUR	2.2	62
Vanilla Extract	0.5	7.5
Water	20.0	600
Baking Powder	0.1	3.6
Salt	0.1	3.2
		2450.3g

BENEFITS OF BRIESS INGREDIENTS

The flavorful blend of Caramel and Chocolate Malted Barley Flours mimic the flavor and color of cocoa in baked goods, making it an all natural, whole grain substitute for cocoa

Whole grain flours

Caramel 40 MBF has 17g of dietary fiber per 100g

Chocolate MBF has 25g of dietary fiber per 100g

Low fat

Trans fat free

Caffeine free

All natural

Kosher certified

Non-GMO

Made in the U.S.A.

1. Preheat oven to 350°F.
2. Grease large pan (17- ½ "x 11- ½ ").
3. Combine flour, Chocolate Malted Barley Flour, Caramel 40 Malted Barley Flour, baking powder and salt in large bowl.
4. In mixing bowl, combine butter, sugar, and water. (For a more cake-like brownie, increase water to 24 ounces/720 grams.)
5. Mix on low speed for 30 seconds. Stop. Scrape sides of bowl and continue to mix on low for 1 minute.
6. Stir in eggs and vanilla.
7. On low speed, slowly incorporate flour mixture into butter mixture stopping to scrape sides frequently.
8. Mix for 1-2 minutes on low speed. Add nuts. Batter should be stiff.
9. Spread into greased pan and bake for 30-35 minutes.