

Cocoa-Plus™ Brownies

Brownies made with CocoaPlus™ at 0%, 15%, 20% and 25% replacement rates

Use CocoaPlus® N100 for standard brownies. Use CocoaPlus™ D250 for dark brownies.

Increase incrementally until optimum cost savings are realized.

| INGREDIENT | Quantity | Baker's % | GRAMS | | | |
|-------------------------|----------|-----------|----------------|-----------------|-----------------|-----------------|
| | | | 0% replacement | 15% replacement | 20% replacement | 25% replacement |
| Sugar | 1 cup | 35% | 200 | 200 | 200 | 200 |
| Butter | 1/2 cup | 20% | 113 | 113 | 113 | 113 |
| Vanilla | 1 tsp | 1% | 4.2 | 4.2 | 4.2 | 4.2 |
| Eggs | 2 large | 18% | 101 | 101 | 101 | 101 |
| All purpose flour | 2/3 cup | 20% | 113 | 113 | 113 | 113 |
| Cocoa | 1/2 cup | 6% | 34 | 28.9 | 27.2 | 25.5 |
| CocoaPlus™ N100 or D250 | 0 | 0% | 0 | 5.1 | 6.8 | 8.5 |
| Baking powder | 1/2 tsp | <1% | 2.7 | 2.7 | 2.7 | 2.7 |
| Salt | 1/2 tsp | 1% | 4.1 | 4.1 | 4.1 | 4.1 |

DIRECTIONS

1. Preheat oven to 350° F
2. Lightly grease cookie sheet.
3. Cream sugar and butter
4. Add vanilla and eggs
5. Sift together dry ingredients
6. Add dry to wet ingredients slowly on medium speed
7. Mix until well blended. No not over mix. It will be a stiff batter
8. Baked at 350° F for 25-35 minutes.

BENEFITS OF BRIESS INGREDIENTS

Benefits of CocoaPlus™ cocoa replacers"

- Lower ingredient costs
- All natural ingredients
- Whole grain flours
- Mimics the flavor, color and functionality of cocoa
- Contributes enhanced cocoa flavor
- Kosher certified
- Non-GMO
- Made in the U.S.A.