

Delicious Brownies

with **Butter Buds**®

Group: Dessert

Number of Portions: 96 **Size of Portions: 2"x2"**



INGREDIENTS

MEASURE

Hot Tap Water	6 oz.
Butter Buds , Dry	1 Cup
Canola Oil	2 Cups
Vanilla	2 tsp.
Eggs, Large	18
Sugar	6 2/3 Cups
Whole Wheat Pastry Flour	1 1/2 Cups
Flour	1 1/2 Cups
Cocoa Powder	2 Cups
Non Fat Dry Milk	1/4 Cup
Buttermist ®, Food & Pan Spray	

PREPARATIONS

Prepare full sheet pan by spraying with **Buttermist** and sprinkle with cocoa (not from the 2 cups used in the recipe). Combine **Butter Buds** with hot tap water and whisk to reconstitute. Add oil and vanilla and whisk to blend. Set aside.

Beat eggs in a large bowl. Add sugar and mix well. Add the **Butter Buds** mixture to the bowl and mix well. Hold for next step.

Stir flours, cocoa and non fat dry milk together in a large bowl. Add **Butter Buds**/egg mixture and mix well. Pour into the prepared full sheet pan.

Bake 20-25 minutes at 350°F. Cut into 96 2"x2" squares.

Nutritional Information

Nutrients are based upon 1 Portion Size 2"x2" Square

Calories	133 kcal	Cholesterol	34.91 mg	Protein	1.98 g	Calcium	11.47 mg	39.70% Calories from Total Fat
Total Fat	5.86 g	Sodium	52.39 mg	Vitamin A	17.95 RE	Iron	0.60 mg	5.32% Calories from Saturated Fat
Saturated Fat	0.78 g	Carbohydrate	19.12 g	Vitamin A	50.65 IU	Water ¹	*9.02* g	*0.12%* Calories from Trans Fat
Trans Fat ¹	*0.02*g	Dietary Fiber	13.40 g	Vitamin C	0.01 mg	Ash ¹	*0.22* g	57.61% Calories from Carbohydrates
								5.97% Calories from Protein

Allergens

Contains milk

N/A - denotes a nutrient that is either missing or incomplete for an individual ingredient

* - denotes combined nutrient totals with either missing or incomplete nutrient data

¹ - denotes optional nutrient values

