IREKS

BROWNIE CONC GF K

Gluten FREE

Base for the production of gluten-free brownies

129334USA IREKS BROWNIE CONC GF K (25 lbs paper bag)

IREKS

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BROWNIE CONC
GF K

Product advantages:
- moist texture
- with an intensive chocolate taste

Gluten-free Brownies

Recipe:

IREKS BROWNIE CONC GF K	50 lbs		50 %
Sugar	50 lbs		50 %
Whole egg	7 lbs	8 oz	7.5 %
Vegetable oil	16 lbs		16 %
Water	19 lbs		19 %
Total weight	142 lbs	8 oz	
Walnuts (optional)	15 lbs		15 %

Mixing time: 2 – 3 minutes low

Instructions for use:
Mix all the ingredients into a smooth batter. If desired, add the walnuts at the end of the mixing time. Spread the batter on a tray and bake.

Baking temperature: 350° F – 375° F
Baking time: 20 – 25 minutes

Instructions for use:
After cooling, coat with chocolate icing and, if desired, decorate with walnut pieces.

Gluten-free Sacher Cake

Recipe:

Recipe for 185 cakes of 7 inches Ø each

IREKS BROWNIE CONC GF K	50 lbs	50 %
Sugar	50 lbs	50 %
Whole egg	55 lbs	55 %
Butter, soft	33 lbs	33 %
Baking powder	1 lbs	1 %
Water	19 lbs	19 %
Total weight	208 lbs	

Mixing time: 2 – 4 minutes low
Scaling weight: 18 oz

Instructions for use:
Mix all the ingredients together. Fill the batter into the cake tins and bake.

Baking temperature: 350° F, with closed damper
Baking time: 40 – 45 minutes

Instructions for use:
After cooling, cut the bases once, fill, and spread with apricot jam. Then coat the bases with DREIDOPPEL SCHOKOLADINO and decorate as desired.

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