

Fat Free Brownies

YIELD: ONE 8X8 PAN



Photo of actual product after baking.

Ingredients

DRY

- 160 g** All purpose flour
- 75 g** Sugar
- 75 g** Powdered sugar
- 50 g** Cocoa Powder
- 3 g** Baking powder
- 3 g** Salt

WET

- 116 g** Corn syrup
- 85 g** Water
- 40 g** Egg white
- 35 g** Simple Cellulose
- 20 g** Glycerin
- 5 g** Vanilla

Instructions

Preheat Oven to 350°F.

Mix sugars & cocoa powder in [Hobart] Mixer at speed 1 for 1 to 2 minutes.

Add water, glycerin, egg whites, Simple Cellulose and corn syrup.

Add vanilla.

Add flour, salt and baking powder. Continue to mix at speed 1 for 3 to 4 minutes.

Pour into 8" x 8" baking pan and bake for 29 - 32 minutes.

Cool on wire racks.

Nutrition Facts

Serving size	(57g)
Amount Per Serving	
Calories	140
<small>% Daily Value*</small>	
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 130mg	6%
Total Carbohydrate 35g	13%
Dietary Fiber 2g	7%
Total Sugars 16g	
Includes 15g Added Sugars	30%
Protein 3g	6%
Vitamin D 0mcg	0%
Calcium 21mg	2%
Iron 2mg	10%
Potassium 24mg	0%

*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.



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Product.