



CATEGORY

Bakery



OCCASION

Christmas



FINISHED PRODUCT

Brownie

BROWNIE CHRISTMAS PUDDING

INGREDIENTS

Group Brownie

Ingredient	KG
Fudgy Brownie Mix	1.000
Water	0.200
Vegetable oil	0.200
Total Weight:	1.400

Group Decoration

Ingredient	KG
White Fudgice	0.200
Holly Decorations	-
Total Weight:	0.200

METHOD

Brownie

1. Place all Brownie ingredients into a mixing bowl, fitted with a beater.
2. Mix for 1 minute on slow speed.
3. Scrape down.
4. Mix for a further 2 minutes on slow speed.
5. Scale at 1400g into a 30cm round tin or case.
6. Bake at 165°C for approx. 40 minutes.

Decoration

1. In a bowl melt **White Fudgice** to a dipping consistency.
2. Dip one end of the Brownie into 200g of the melted **Fudgice**.
3. Place the holly decorations into the centre of the **White Fudgice** to finish.