



## DISPLAY CONDITIONS

Ambient



## CATEGORY

Patisserie



## FINISHED PRODUCT

Brownie

# PECAN MILLIONAIRES BROWNIE

## INGREDIENTS

### Group : Brownie

Ingredient	KG
<a href="#">Fudgy Brownie Mix</a>	12.500
Water	2.500
Vegetable oil	2.500
Pecans	2.625
<b>Total Weight:</b>	<b>20.125</b>

### Group : Assembly/Decoration

Ingredient	KG
<a href="#">Millionaires Caramel</a>	4.500
Pecans	1.125
<b>Total Weight:</b>	<b>5.625</b>

## METHOD

### Brownie

1. Add all ingredients into a bowl fitted with a beater.
2. Mix for 3 minutes on low speed.
3. Scrape down.
4. Mix for 1 minutes on low speed.
5. Scale at 1.3kg into rectangle foils.

6. Bake at 165°C for 50-55 minutes.

**Assembly/Decoration**

1. Once cooled, spread over 300g of warmed [Millionaires Caramel](#) onto each foil.
2. Dress each foil with 75g of pecans.