

# BROWNIE



INGREDIENTS	QUANTITIES (g)	PERCENTAGES (%)
<b>Yumgo <i>WHOLE POWDER</i></b>	<b>35</b>	<b>3,5</b>
Sugar	205	20,5
Flour T45	105	10,5
Baking powder	5	0,5
Salt	5	0,5
Cornstarch	45	4,5
<b>Water</b>	<b>180</b>	<b>18,0</b>
Butter or margarine	185	18,5
Chocolate 68%	235	23,5
<b>Total</b>	<b>1000</b>	<b>100,0</b>



## PROCESS

- Mix the powders.
- Add water and mix.
- Melt the chocolate and the butter in a bain-marie at 55°C.
- Incorporate in the previous mixture.
- Sprinkle nuts on top.
- Pour the mixture into an 18cm cake mold (500g per mold) and bake for 15 to 20 minutes at 180°C.



## TIPS

- Add ingredients of your choice, eg: pecan nuts.
- Freeze after baking for better cutting.

For your questions and projects, contact us at [innovation@yumgo.fr](mailto:innovation@yumgo.fr)

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