

# BROWNIE-MIX

## GLUTEN-FREE

Gluten  
FREE



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# BROWNIE-MIX GLUTEN-FREE

Brownies, just as we love them

with an intensive  
chocolate  
taste

BROWNIE-MIX GLUTEN-FREE	1.000 kg
Whole egg	0.075 kg
Vegetable oil	0.160 kg
Water	0.190 l
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Total weight	1.425 kg

Walnuts (optional) 0.150 kg

Mixing time: 2 - 3 minutes

#### Instructions for use:

Mix all the ingredients together into a smooth batter. If desired, add the walnuts at the end of the mixing time. Spread the batter on a tray and bake. After cooling, cover with chocolate icing and, if desired, decorate with pieces of walnut.

Baking temperature: 180 - 190° C

Baking time: 20 - 25 minutes

