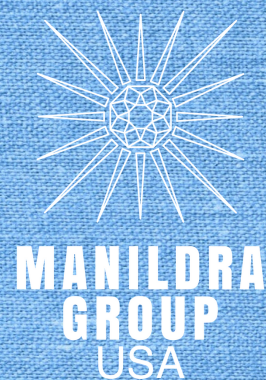




# HIGH PROTEIN BROWNIE



*Chocolate indulgence never tasted better*

## INGREDIENTS

- 105% Granulated Sugar
- 65% GemPro Prime-E
- 46% Vegetable Oil
- 38% Dried Whole Eggs
- 35% Pastry Flour
- 35% Water
- 14% Cocoa Powder
- 11% High-Fructose Corn Syrup
- 5.6% AP Shortening
- 2% GemStar 100
- 2% Salt
- 0.5% Powder Vanilla Flavor

## PREP TIME

- Prep | 15 min
- Cook | 26 m
- Ready in | <1 hr
- Duration | 7 days

## PROCEDURE

01

Scale dry ingredients and shortening together. Blend in a food processor for 1-2 minutes. Add dry ingredients to mixing bowl with paddle attachment, then add wet ingredients to bowl.

02

Mix on low for 30 seconds, scrape bowl and paddle. Continue to mix on low for an additional 30 seconds.

03

Scrape batter from mixing bowl and spread into a greased, parchment-lined 8" pan.

04

Bake at 350°F for 26 minutes. Let pan cool on wire rack for 60 minutes before slicing.