

Low Fat Brownie

Ingredient	Baker's %	%
Flour (all purpose)	100.00	21.00
Sugar granulated	83.33	17.50
Bakers sugar	85.90	18.04
Shortening	48.81	10.25
Cocoa powder	28.57	6.00
WPC 80	7.86	1.65
Permeate powder	21.43	4.50
Dried egg white	7.14	1.50
Dried egg yolk	1.90	0.40
Modified food starch	1.43	0.30
Vanilla	1.19	0.25
Baking powder	0.19	0.04
Baking soda	0.38	0.08
Emulsifier	0.71	0.15
Salt	2.38	0.50
Monocalcium phosphate (anhydrous)	0.19	0.04
Water	84.76	17.80
Total	476.19	100.00

Preparation:

Cream sugar with shortening and emulsifier at #2 speed in a 3 speed mixer for 3 minutes.

Blend the remaining dry ingredients and add them to the sugar and shortening.

Mix at #1 speed for 5 minutes.

Add the water and mix at # 2 speed for 2 minutes, scraping down the bowl after 1 minute.

Transfer the batter (\approx 475 grams) into a 20 cm x 20 cm greased baking pan.