



GLUTEN-FREE BROWNIE



RECIPE:

1,000 g CREDI® Brownie Gluten-free
75 g Egg
160 g Vegetable oil
190 g Water

PROCEDURE:

Kneading time: 3-4 min at low speed using a spatula.
Dough weight: 400 g per brownie, Ø 18 cm, H 3.5 cm.
Baking temp.: 170 °C
Baking time: Approx. 30-35 min

For variation, add nuts and chocolate chunks into the batter at the end of the mixing time.

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