

# All American Brownie



## INGREDIENTS


	Grams	Bakers (%)	Usage Levels (%)
Sugar	270	225.0	25.35
<b>Butter</b>	<b>150</b>	<b>125.0</b>	<b>14.08</b>
Egg, fresh	165	137.5	15.49
Almonds, blanched, sliced	130	108.3	12.21
Flour, cake	120	100.0	11.27
Chocolate, dark	75	62.5	7.04
Chocolate chips	60	50.0	5.63
<b>Lactose</b>	<b>35</b>	<b>29.2</b>	<b>3.29</b>
<b>Sweetened condensed milk</b>	<b>20</b>	<b>16.7</b>	<b>1.88</b>
Cocoa powder	4	3.3	3.76
<b>Total</b>			<b>100.00</b>

## NUTRITIONAL CONTENT

Per 100g	
<b>Calories</b>	440kcal
<b>Total Fat</b>	26g
Saturated Fat	12g
Trans Fat	0g
Cholesterol	100mg
<b>Total Carbohydrates</b>	51g
Dietary Fiber	4g
Sugars	35g
<b>Protein</b>	8g
Calcium	60mg
Magnesium	88mg
Phosphorus	146mg
Potassium	250mg
Sodium	115mg
Iron	4mg
Vitamin A	471IU
Vitamin C	0mg

## PREPARATION

1. **Melt butter and dark chocolate in a bowl.**
2. **Add sugar, lactose, and eggs, stir thoroughly and then pour in sweetened condensed milk.**
3. **Add cocoa powder and flour; mix well.**
4. **Pour dough into a greased baking pan.**
5. **Bake at 177°C (350°F).**
6. **After 15 minutes, spread chocolate chips on top of the dough.**
7. **Bake for another 15 minutes.**

Rely on the dynamic lineup of U.S. dairy to meet consumer demands for global product development. The U.S. Dairy Export Council (USDEC) offers resources on [ThinkUSAdairy.org](http://ThinkUSAdairy.org) including a dairy ingredient supplier search, consumer, nutrition and product research, technical insights and prototype assistance to help develop and launch your next successful product.  [@ThinkUSAdairy](https://twitter.com/ThinkUSAdairy)

This formula serves as a reference. Product developers are encouraged to modify the formula to meet manufacturing and finished product specification needs. Developed by UFM Baking & Cooking School. ©2014 U.S. Dairy Export Council.