



**MAURI™**  
Baking better together



CAKE, SPONGE & MUFFIN, SWEET GOODS

## CHOCOLATE WALNUT BROWNIE

A Chocolate Walnut Brownie is a delicious rich and fudgy dessert, with the addition of chopped walnuts for a delightful combination of flavours and textures.



### INGREDIENTS

#### INGREDIENTS

BROWNIE

Classic Choc Brownie Mudcake Mix

Unsalted Butter

Water

Dark Chocolate, chopped

Walnuts, chopped

#### WEIGHT

1.000kg

0.100kg

0.400kg

0.100kg

0.170kg

### METHOD

#### BROWNIE

##### STEP 1

Melt unsalted butter in a microwave.

##### STEP 2

Combine all ingredients in a mixing bowl.

##### STEP 3

Using a paddle, mix on slow speed for 3 minutes. Scrape bowl.

##### STEP 4

Spread the batter evenly into a greased and paper lined tray.

##### STEP 5

Bake at 160°C until baked through.

##### STEP 6

Transfer to wire rack to cool.

##### STEP 7

Decorate as desired.

Best eaten fresh on day made. Store at ambient temperature.



CUSTOMER SERVICE

**1800 649 494**

[www.mauri.com.au](http://www.mauri.com.au)

AUSTRALIA

1 Braidwood Street  
Enfield NSW 2136

NEW ZEALAND

73-105 Great South Road  
Otahuhu, Auckland 1640

**Ph: 0800 937 866**

This recipe is a general description of ingredients and method only, for use by qualified and experienced baking personnel. It is not a guarantee of any result. You carry all responsibility as to its suitability for your business and for the safety and suitability of the finished product. Baking times and temperatures may vary.



Product Name: Classic Choc Brownie Mix 15kg, Product Code: 102059



CUSTOMER SERVICE

**1800 649 494**

[www.mauri.com.au](http://www.mauri.com.au)

AUSTRALIA

1 Braidwood Street  
Enfield NSW 2136

NEW ZEALAND

73-105 Great South Road  
Otahuhu, Auckland 1640

**Ph: 0800 937 866**

This recipe is a general description of ingredients and method only, for use by qualified and experienced baking personnel. It is not a guarantee of any result. You carry all responsibility as to its suitability for your business and for the safety and suitability of the finished product. Baking times and temperatures may vary.