Brownie Choc Fudge Slice

INGREDIENTS

Super Fudge Style Brownie

105338	Choc Fudge Brownie	3.000kg
105854	Eggs Fresh Large	0.600ml
106162	Oil Canola 20LTR	0.300ml
Water		0.300ml
105399	International Chocolate Icing	0.600kg
105505	Choc Kularome (optional)	0.150kg
106098	Walnuts (optional)	0.450kg

ADDITIONAL NOTES

Please note:

- Pretzels can be used for the ears for the antler,
- Some decorations can be found at your local supermarket in the cake decorating section (i.e. - Candy canes, star sprinkles, Christmas items etc.) or at your preferred cake decorating centre.

METHOD

1. Place Water, Eggs, International Choc Icing, Canola Oil, Liquid Cake Choc Kularome and Chocolate Brownie Mix into a bowl and mix for 3 minutes on low speed using a paddle.
2. Add Walnuts and mix for a further 1 minute on low speed
3. Using a 4-sided full side baking tray that has been lined with baking paper,
4. Pour the total mixture into the prepared tray
5. Optional - Sprinkle walnuts over the top of the batter – approximately 150g.
6. Bake at 160ºC for 45 – 60 minutes or until baked
7. Test this product with a fine skewer to ensure that this product is baked prior to removing from the oven.
8. Once cooled, the slice can be finished by cutting in squares and trees and enrobed using 105399 Choc international icing by heating it to 40°C.
9. Complete as per the image.

