



BLONDIE MIX

A special complete mix for premium quality eggless blonde brownies.

- ✓ Unique taste and flavor profile
- ✓ Authentic brownie-like texture and mouthfeel
- ✓ Simple preparation with consistent results
- ✓ Versatile mix for limitless variants

BLONDIE MIX

SwissBake® Blondie Mix is an egg-free formulation for the preparation of classic blondies. Our special mix is designed to deliver the qualities reminiscent of American blondies, with the benefit of customization of versatile flavor variations. The complete mix requires the simple addition of water & oil to form a stable batter that yields consistent baking results during every application. Blondies made using this mix feature a dense brownie like crumb & mouth feel with a sweet milky taste & subtle hints caramel.

Our special formulation yields American-style authentic blondies with ease.



BAKER RECIPE

BLONDIE MIX	1000 gm
Vegetable Oil	240 gm
Water	250 gm
White Chocolate	150 gm

INGREDIENTS

Caster Sugar, Refined Wheat Flour, Milk Solids, Vegetable Oil, Barley Malt, Nature Identical Flavouring Vanilla.

BAKING METHOD

Place **SwissBake® Blondie Mix** and water in the mixing bowl. Using a paddle attachment on a planetary mixer, mix at slow speed for 1 minute. Scrape the blondie batter, add oil and mix again at slow speed for 1 minute. Scrape the batter again and mix at medium speed for 3 to 4 minutes. Add the white chocolate (cubes) and mix at slow speed for 1 minute. Pour the blondie batter into a desired choice of baking tray. Bake at 170° C to 180°C for 25 - 30 minutes. Once baked evenly, let it cool down before serving!

Note: Melted unsalted butter can be used as a substitute for half or entire oil.

PACK



HDPE / BOPP BAG
(1kg x 20 Poly Pack)

DOSAGE



100%

STORAGE



DRY AND HYGIENIC
ENVIRONMENT

SHELF LIFE



FROM
MFG. DATE