



## GLUTEN-FREE FUDGY BROWNIE MIX

*A complete mix for preparing dark & dense gluten-free brownies.*

- ✓ 100% eggless and Gluten Free
- ✓ Rich dark & gooey chocolate taste.
- ✓ Easy to bake, consistent output.
- ✓ As delicious as original wheat flour variant.

## GLUTEN-FREE FUDGY BROWNIE MIX

SwissBake® Gluten-Free Fudgy Brownie Mix is a convenient mix to prepare dark and dense eggless gluten-free chocolate brownies. The right selection of ingredients in the mix helps to bake perfect gluten-free brownies with an intense dark chocolate taste and an amazingly dense and gooey texture.

This Gluten-Free Brownie Mix is easy to use and formulated using carefully sourced ingredients to ensure reliable and consistent production during every application. The special composition of this mix ensures that the brownies you bake are similar to those prepared using wheat flour with minimum compromises in taste, texture, and mouthfeel. This mix is an ideal solution for professional bakers and patisseries offering a gluten-free option to their customers or those looking to expand their current product offering by including gluten-free products in their menu.



### BAKER RECIPE

BROWNIE MIX	1000 gm
Water	240 gm
Oil	120 gm

### INGREDIENTS

Sugar, Milk Solids, Cocoa Solids, Edible Vegetable Oil, Vegetable Fat, Salt, Edible Starch, Raising Agents (E500, E541), Modified Potato Starch, Emulsifiers (E471, E481), Stabilizer (E415), Nature Identical Flavourings.

### BAKING METHOD

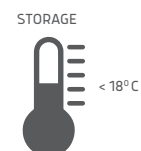
Using a planetary mixer with the paddle attachment, mix the Gluten-Free Fudgy Brownie Mix and water for 1 minute on slow speed. Scrape the mixture, add oil and again mix for 1 minute on slow speed. Scrape again and mix for 3 minutes to 4 minutes on medium speed. Pour the batter into the baking tray/mould as desired and bake at 160°C for approximately 45 minutes.



PAPER BAG  
(1kg X 20)



100%



DRY AND HYGIENIC  
ENVIRONMENT



FROM MFG. DATE