

Ready to Create



How to recognise a real brownie

Rustic cracked light brown surface

Dense & moist dark crumb

Pure indulgence with real chocolate

American brownie mixes

Give your customers authentic American-style brownies with our new and improved mixes

- ✓ Enriched with real chocolate
- ✓ Palm oil free
- ✓ Halal certified
- ✓ UTZ certified cocoa

www.dawnfoods.co.uk

Dawn[®]
Creating happiness[™]

Dawn®: Creating Happiness



Dawn Foods has almost 100 years of experience in creating authentic American Brownies.

Today we offer you two delicious options, both made using UTZ certified cocoa, with no artificial colours or flavours. Both mixes are also palm oil free and are made using free range eggs.

Our Chewy Fudge Brownie Mix delivers a truly dense, rich, indulgent treat, while our Cake Brownie Mix has a slightly softer, more open texture. Both are really simple to use and only require the addition of water and oil.

Create classic brownies, add inclusions, top and decorate or make spectacular desserts. Give your customers the ultimate in authenticity and indulgence so they'll keep on coming back for more!

Peanut Butter Brownies

RECIPE

1000g	Chewy Fudge Brownie Mix
250g	Water (2 x 125g)
63g	Oil
200g	Smooth Peanut Butter
50g	Salted Peanuts

METHOD

- Mix the Chewy Fudge Brownie Mix with 125g of water and 63g of oil for 1 minute on slow, then scrape down. Mix for 2 minutes on medium to form a paste.
- Add a further 125g of water and mix on medium for 2 minutes.
- Scale at 1313g into a greased quarter sheet tray and level out with a wet palette knife.
- Pipe the peanut butter in diagonal strips across the top of the batter.
- Sprinkle salted peanuts on to the batter before bake.
- Bake at 180°C for 40 minutes.
- When cooled, cut the tray bake into slices.

Item Code	Product Name	Pack
0.00975.451	DAWN® Chewy Fudge Brownie Mix	12.5kg
0.01160.944	DAWN® Cake Brownie Mix	12.5kg

Visit www.dawnbakery.co.uk for great Dawn® brownie (and other product) recipes.

Living up to our Promises, Every Day

At Dawn Foods, we want to be a little bit better every day. So that you can keep surprising your customers with exciting new flavours, with delightful, high-quality products and delicious recipes. Every day, creating happiness with:

- **Better taste**, by being experts on traditional, local recipes since 1920 and passionately exploring the world for new tastes in sweet bakery.
- **Better ingredients**, by continuously striving for better quality, as only the best quality ingredients deliver the best end result.
- **Better fit for purpose**, by always improving our solutions to fit your changing specific needs and requirements.
- **Better creativity**, by constantly providing you with endless inspiration for delicious recipes and amazing applications, based on the latest trends.

Dawn Foods UK Ltd.

Worcester Road, Evesham, Worcs.

WR11 4QU, UK

Phone +44 1386 760 843

Email: Info.UK@dawnfoods.com

Website: www.dawnfoods.co.uk

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