

CINNAMON CAYENNE BROWNIES

INGREDIENTS	3 LB BATCH	6 LB BATCH
"JIFFY" Fudge Brownie Mix	3 lb	6 lb
Hot Water (120°F)	1¼ cups (10 oz)	2½ cups (20 oz)
Saigon Cinnamon, ground	2 tsp	4 tsp
Cayenne, ground	1 Tbsp	2 Tbsp
Topping: Vanilla Buttercream		

- 1. Use a mixer with paddle attachment.
- 2. Pour hot water into mixing bowl.
- **3.** Add Fudge Brownie Mix, cinnamon, and cayenne.
- Blend on low speed* for 30 seconds.
- 5. Stop mixer. Scrape bowl and paddle.

- Blend on low speed* for 30 more seconds. Do not over-mix.
- 7. Spread batter evenly onto greased pan.
- 8. Bake according to the table below.
- **9.** Allow brownies to cool, then decorate as desired with vanilla buttercream.



 Low speed is 1st speed on a 3-speed mixer or 2nd speed on a 4-speed mixer.

PAN SIZE	SCALE	CONVECTION OVEN	STANDARD OVEN	YIELD 6 LB BATCH
Half sheet pan	3 lb 10 oz	300°F 16 - 20 minutes	350°F 19 - 25 minutes	2
Full sheet pan	7 lb 4 oz	300°F 16 - 20 minutes	350°F 19 - 25 minutes	1

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Baking time may vary depending on the oven and oven load.

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