

## INGREDIENTS

	3 LB BATCH	6 LB BATCH
"JIFFY" Fudge Brownie Mix	3 lb	6 lb
Hot Water (100°F - 120°F)	1¼ cups (10 oz)	2½ cups (20 oz)
Chocolate Chips, semi-sweet	1⅓ cups (8 oz)	2⅔ cups (16 oz)

## TOPPING

Caramel Topping	1/2 cup (6 oz)	1 cup (12 oz)
Pretzels, crushed	1½ cups (3.25 oz)	3 cups (6.5 oz)
Chocolate Chips, mini	1/2 cup (3.13 oz)	1 cup (6.25 oz)



## BROWNIE

1. Use a mixer with paddle attachment.
2. Pour hot water into mixing bowl. Add Fudge Brownie Mix.
3. Blend on low speed\* for 30 seconds.
4. Stop mixer. Scrape bowl and paddle.
5. Blend on low speed\* for 30 more seconds. Do not over-mix.
6. Fold chocolate chips into batter.
7. Scale batter evenly into greased or paper-lined pans.
8. Bake according to the table below.
9. Cool brownies before topping.

## TOPPING

1. After cooling, drizzle brownies with caramel topping. Sprinkle with crushed pretzels and chocolate chips.

\* **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
Full sheet pan	Batter 8 lb Caramel 12 oz Pretzels 6.5 oz Chocolate Chips 6.25 oz	300°F 17 - 20 minutes	350°F 19 - 25 minutes	1
Half sheet pan	Batter 4 lb Caramel 6 oz Pretzels 3.25 oz Chocolate Chips 3.13 oz	300°F 17 - 20 minutes	350°F 19 - 25 minutes	2

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