

INGREDIENTS

	3 LB BATCH	6 LB BATCH
"JIFFY" Fudge Brownie Mix	3 lb	6 lb
Stout Beer	1¼ cups (10 oz)	2½ cups (20 oz)
Optional: Malt Buttercream Frosting	As needed	As needed

BROWNIES

1. Use a mixer with paddle attachment.
2. Pour stout beer 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. Pour into greased or parchment-lined pan and bake according to the table below.
7. Optional: top cooled brownies with Malt Buttercream Frosting.



PRO-TIP

For best flavor pairing, select a stout beer with coffee, chocolate, or peanut butter notes.

* **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 9 oz	300°F 16 - 18 minutes	350°F 18 - 20 minutes	2

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

Learn more at jiffyfoodservice.com | Contact a sales rep at sales@jiffyfoodservice.com | 888.447.2937