

Z Trim Brownies

Desserts

Recipe # 08-040

Ingredients	50 Servings		100 Servings		Directions
	Weight	Measure	Weight	Measure	
Margarine	½	Cup	1	Cup	<ol style="list-style-type: none"> 1. Grease a ½ sheet pan; preheat the oven to 350°F. 2. Beat the margarine for 30 seconds, add sugar and beat till fluffy. 3. Add Eggs and beat well. Stir in the chocolate syrup, water, Z Trim, and Flour. 4. Pour into a prepared ½ sheet pan for 50 servings and full sheet pan for 100 servings. 5. Bake at 350°F for 30 minutes or until a toothpick inserted in the center comes out clean. 6. Meanwhile, in a medium bowl, combine toffee pieces and mini chocolate chips. 7. After removing pan from oven, immediately sprinkle topping mixture evenly over the top of the brownies. 8. Cool in pan on a wire rack. Cut into bars
Sugar	2	Cups	4	Cups	
Eggs	8	Eggs	16	Eggs	
Chocolate Syrup	32	Oz.	64	Oz	
Flour –all purpose sifted	2	Cups	4	Cups	
Water	2	Oz.	4	Oz.	
Ztrim Corn Fiber	¼	Cup	½	Cup	
TOPPING					
Toffee pieces	1	Cup	2	Cups	
Mini Chocolate Chips	1	Cup	2	Cups	

Nutrients Per Serving : Serving Size 40 gram bar					
Calories	130	Saturated Fat	1.5 g	Iron	4 %
Protein	2 g	Cholesterol	25 mg	Calcium	2 %
Carbohydrate	22 g	Vitamin A	2 %	Sodium	40 mg
Total Fat	4 g	Vitamin C	0 %	Dietary Fiber	<1 g

