# Chocolate fudge brownie

NZBK-023 · Slices · 20 squares

## INGREDIENTS

180 g butter

200 g dark chocolate

210 g caster sugar

3 eggs

100 g plain flour

25 g cocoa



Illustrative serving; not a photographed kitchen test.

## PREPARATION

1. Melt butter and chocolate.

2. Whisk eggs and sugar briefly, stream in chocolate, then fold in flour and cocoa.

3. Bake in a lined 20 cm tin at 165°C for 24–30 min until set at edges and a skewer has moist crumbs.

## ALLERGEN CHECK

Wheat, milk, egg. Check chocolate for soy.

## PRODUCTION NOTES

Quantities are metric; yields are provisional test batches. Temperatures refer to a preheated conventional oven. Confirm fan settings using your oven.

Record usable yield, actual bake time, portion weights, ingredient suppliers and wastage during test batches.

Follow the bakery’s food control plan for cooked fillings, cooling, hot holding, chilled products, shelf-life and display decisions. Use chilled ready-to-eat sandwich fillings; assemble in small lots and record holding times.

Check each ingredient label, substitutions and cross-contact controls before selling or supplying products. Allergen notes are starting points.

Tally ingredient, packaging and labour costs per batch. Divide by saleable yield and apply the business’s overhead and margin assumptions.

Recipe: https://menunio.com/bakery/recipes/nzbk-023-chocolate-fudge-brownie

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