

# MARBLED CHOCOLATE BROWNIES



# FOOD SERVICE



An all time café favourite. Makes a great rich mid morning pick me up or sweet bite after lunch.

# MARBLED CHOCOLATE BROWNIES

SERVES 24



## INGREDIENTS

		Approx Unit Price	Approx Ingredient Cost
450g	70% dark chocolate couverture	0.01200	\$5.40
150g	butter	0.00840	\$1.26
8	eggs	0.20000	\$1.60
600g	<b>Chelsea White Sugar</b>	0.00194	\$1.17
300g	plain flour	0.00160	\$0.48
1 tsp	salt	0.02000	\$0.02
2 tsp	baking powder	0.02000	\$0.04
230g	walnut quarters, chopped	0.02396	\$5.51
20ml	vanilla essence	0.06692	\$1.34
<b>Plain mixture:</b>			
100g	butter, at room temperature	0.00840	\$0.84
350g	cream cheese	0.01122	\$3.93
150g	<b>Chelsea White Sugar</b>	0.00194	\$0.29
4	eggs	0.20000	\$0.80
50g	plain flour	0.00160	\$0.08
10ml	vanilla essence	0.06692	\$0.67

## METHOD

Preheat oven to 180°C. Line a 33cm x 23cm baking tin with baking paper and grease lightly.

**Chocolate Mixture:** Melt chocolate with butter. Beat eggs until light and fluffy. Gradually add sugar and continue beating until blended. Sift flour, salt and baking powder and fold in gently. Stir in cooled chocolate mixture, walnuts and vanilla essence. Set aside 475ml of the chocolate mixture.

**Plain Mixture:** Cream together cream cheese and butter. Add sugar and beat in well. Beat in the eggs, sifted flour and vanilla essence.

Spread unmeasured chocolate mixture into tin. Pour over plain mixture. Drop spoonfuls of reserved 475ml of chocolate mixture on top and swirl with a palette knife to marble – do not blend completely. Bake 45–55 minutes or until just set. Turn out when cool and cut into 24 squares.

## RECIPE VARIATIONS

- Walnuts may be omitted or substituted by pecan nuts.

<b>TOTAL COST</b>	<b>\$23.43</b>
<b>COST PER PORTION</b>	<b>\$0.98</b>
<b>GROSS PROFIT %</b>	<b>70%</b>
<b>SALES TAX</b>	<b>15%</b>

<b>MIN. SELLING PRICE</b> (per portion)	<b>\$3.74</b>
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Costs based on average wholesale prices at July 2010

## PROFIT

- Cost per brownie is approx 98¢ + GST, suggesting a selling price of \$3.74 to achieve 70% gross profit.

## NUTRITION

- Contains gluten, dairy, nuts and eggs.

## SERVICE

- Pile squares of marbled chocolate brownies next to coffee machine or till.
- No need for embellishment – look great as they are.
- Put on café or restaurant menu as a small after-meal sweet bite (smaller than a dessert, perfect for after lunch).