

Brownie Temptation

est.2000

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bakelab

Ingredients

- 200 g Veliche Temptation 64
- 250 g Unsalted butter
- 160 g Sugar
- 3 g Salt
- 5 pcs Egg
- 100 g Cake Flour

Process :

1. Melt Veliche Temptation 64 and put aside
2. Cream butter, salt and sugar.
3. Add melted Veliche Temptation 64 and mix well.
4. Add egg to batter and continue to cream and Mix well.
5. Sift the cake flour into the batter and fold to mix.
6. Use tray size 28 x 25 cm or 25 x 25 cm (11").
7. Baking temperature: 170-180°C for 40-45 min.

