

Recipe I/D... H2 AM Portion Size: 1.00 EA Adjusted Servings 100
 Description... BROWNIES Conversion Factor 1.00

Item #	Item Description	Weight	Measure
45-000440	Flour, AP, 50 lb. Bag	2.75 LB	2.75 QT
62-000040	SUGAR, WHITE 8/5# LBS. CP	5.50 LB	3.25 QT
99-800452	COCOA 5 LB	1.38 LB	5.50 CUP
99-400600	BAKING POWDER, 8/5 LB (CP)	1.00 OZ	2.33 TBSP
99-700730	SALT, TABLE 24/26 OZ	.00	1.00 TBSP
		Conv Factor:	1.500
79-100202	SHORTENING VEGETABLE 50 LBS	2.75 LB	6.33 CUP
38-010124	EGGS, FROZ 6/5 LBS FARM	2.75 LB	5.28 CUP
99-300046	SYRUP IMITATION MAPLE 4/1 GAL	.00	2.67 CUP
		Conv Factor:	16.000
87-100630	Flavoring, Vanilla 1 qt	.00	3.00 TBSP
		Conv Factor:	64.000

Method # / Cooking Instructions:

1. PLACE SIFTED FLOUR, SUGAR, COCOA, BAKING POWDER, AND SALT IN MIXER BOWL; BLEND WELL. {OCP 2} SEE NOTES}
2. ADD SHORTENING, EGGS, SYRUP, AND VANILLA TO DRY INGREDIENTS. MIX AT MEDIUM SPEED 3 MINUTES OR UNTIL THOROUGHLY BLENDED. {OCP 1 & 2} SEE NOTES}
3. SPREAD 1.125 GALS. OF BATTER INTO EACH GREASED SHEET PAN (18 X 26).
4. BAKE AT 350 DEGREES F. FOR 20 TO 25 MINUTES UNTIL DONE. DO NOT OVER BAKE. COOL AND CUT 6 X 9. HOLD FOR SERVICE. {OCP 3} SEE NOTES}
5. LEFTOVERS SHOULD BE MINIMAL. {OCP 4} SEE NOTES}

OCP Notes:

YIELD: 100 PORTIONS (2 PANS).

{OCP 1}: HOLD PRODUCT AT 40 DEGREES OR LOWER UNTIL READY TO COOK.

{OCP 2}: VISUALLY INSPECT ALL DRY INGREDIENTS FOR PHYSICAL CONTAMINANTS. IF HEATING, HEAT TO 135 DEGREES F. OR HIGHER FOR 15 SECONDS.

{CA}: IF PHYSICAL CONTAMINANTS ARE FOUND SET PRODUCT

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Description...	BROWNIES			Conversion Factor	1.00	

COP Notes:

ASIDE MARK IT DO NOT USE, CONTACT CENTRAL OFFICE FOR INSTRUCTIONS, REPLACE PRODUCT TO BE USED IN THE RECIPE.

{ COP 3}: COOK PRODUCT TO AN INTERNAL TEMPERATURE OF 140 DEGREES F. FOR 15 SECONDS. DOCUMENT ON THE TEMPERATURE LOG ACCORDING TO SOP I VL01-0026.

{ COP 4}: PROGRESSIVE-COOKING TECHNIQUES SHOULD MINIMIZE WASTE OF PRODUCT, THEREFORE LIMITING THE AMOUNTS OF PRODUCT THAT WILL BE REMAINING AFTER SERVICE. IF YOU HAVE LEFTOVER PRODUCT FOLLOW THESE STEPS. (1). PROPERLY COVER, LABEL AND DATE PRODUCT. (2). STORE UNDER REFRIGERATION (3). ALL LEFTOVERS MUST BE USED WITHIN 48 HOURS OR DISCARDED.

COP = CRITICAL CONTROL POINT CA = CORRECTIVE ACTION