

Date: 7/9/2019
Time: 10:29 AM

A&S Brownies
A&S Culinary Concepts, LLC



Tools

Locations

Plate/Store

Yield	1	half sheet pans	Prep
Portion		half sheet pans	Cook
Num Portions	0		Finish
			Shelf

Ingredients

1 1/4	lbs	sweet butter soft
4 1/2	cups	sugar
2 1/4	cups	cocoa
2 1/2	cups	flour
3/4	Tbs	baking soda
9	ea	Eggs
1 1/2	Tbs	vanilla extract
1	cups	chocolate chips
1	cups	chopped walnuts

Procedure:

1. whip butter till soft
2. add sugar and cocoa, whip until incorporated.
3. add flour, baking soda, eggs and vanilla and mix thoroughly
4. fold in choc. chips and nuts
5. bake at 350F for 25 minutes