

INGREDIENTS	3 LB BATCH	6 LB BATCH
"JIFFY" Fudge Brownie Mix	3 lb	6 lb
Hot Water (100°F - 120°F)	1¼ cups (10 oz)	2½ cups (20 oz)
Pecans, coarsely chopped	1¼ cups (5 oz)	2½ cups (10 oz)
Mini Chocolate Chips	1/4 cup (1.5 oz)	1/2 cup (3 oz)
Caramel Sauce	1 cup (8 oz)	2 cups (16 oz)



1. Use a mixer with paddle attachment.
2. Pour hot water into mixing bowl. Add Fudge Brownie Mix.
3. Blend on low speed* for 30 seconds.
4. Stop mixer. Scrape bowl and paddle.
5. Blend on low speed* for 30 more seconds. Do not over-mix.
6. Scale into greased or paper-lined pan. Sprinkle pecans on top of batter.
7. Bake according to the table below.
8. After cooling, sprinkle with mini chocolate chips and drizzle with caramel sauce.

* **Low speed** is 1st speed on a 3-speed mixer or 2nd speed on a 4-speed mixer.

PAN SIZE	SCALE	CONVECTION OVEN	STANDARD OVEN	YIELD 6 LB BATCH
Half sheet pan	3 lb 10 oz	300°F 16 - 20 minutes	350°F 19 - 25 minutes	2
Full sheet pan	7 lb 4 oz	300°F 16 - 20 minutes	350°F 19 - 25 minutes	1

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Baking time may vary depending on the oven and oven load.