

PEANUT BUTTER SWIRL BROWNIES

Fudge Brownie Mix

INGREDIENTS	3 LB BATCH	6 LB BATCH	
"JIFFY" Fudge Brownie Mix	3 lb	6 lb	
Hot Water (120°F)	1¼ cups (10 oz)	2½ cups (20 oz)	
Peanut Butter	1 cup (9½ oz)	2 cups (1 lb 3 oz)	

- 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.** Spread batter evenly into greased pan.

- 7. Melt peanut butter in the microwave in a microwave-safe dish or in a pot on the stove top. Pour melted peanut butter evenly across the top of brownie batter.
- 8. Using a butter knife, gently swirl peanut butter into brownie batter, running knife lengthwise and crosswise to create desired swirl pattern.
- **9.** Bake according to the table below:



* 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	Batter 3 lb 10 oz Peanut Butter 9.5 oz	300°F 16 - 20 minutes	350°F 19 - 25 minutes	2
Full sheet pan	Batter 7 lb 4 oz Peanut Butter 1 lb 3 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.

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