

## Basic Brownies

<u>Ingredients</u>	<u>3#</u>
Granulated Sugar*	4 oz
Water*	
Cream of Tartar*	Pinch
Salt*	Pinch
Granulated Sugar	14 oz
Shortening	3.5 oz
Butter	3.5 oz
Sifted Cocoa Powder	2.5 oz
Vanilla Extract	As needed
Whole Eggs	4 each
All-Purpose Flour	10 oz

### Method of Preparation

1. Use enough water to wet the sugar making sugar there are no sugar crystals on the side of the pot. Cook the first four ingredients in a pot, stirring constantly, until it reaches 235 – 240 degrees F to make a syrup. Allow to cool. \*You can also substitute these first four ingredients and this step by using 4 ounces of corn syrup.
2. Cream together the shortening, butter, granulated sugar, and syrup until light and fluffy.
3. Add the eggs, one or two at a time until fully incorporated, then scrape the bowl. Then add the vanilla extract.
4. Add the remaining ingredients all at once and mix on first speed for 1 – 3 minutes.
5. In a sheet pan or cake pan, spread the batter evenly.
6. Bake in a 350 degrees F oven for 20-30 minutes, it should be very fudgy not dry and cakey.