

Fudge Brownies

Y = 3 trays

INGREDIENTS:

1800 g butter
3600 g dark chocolate
3600 g brown sugar
1800 g fresh eggs
1500 ml sour cream
60 ml vanilla paste
1275 g pastry flour
2250 g dark chocolate callets

Melt butter and dark chocolate together.

Cream the eggs, brown sugar, and sour cream until light and fluffy.

Add the chocolate mixture as well as the vanilla.

Mix in flour, followed by chocolate callets.

Spread 4845g of mix onto each sheet pan.

Bake at 165°C (330°F) for 35 – 40 min.