

Brownie

Recipe

Ingredients

- Semi-Sweet Chocolate 170 g
- Butter 60 g
- Egg 120 g
- Sugar 35 g
- Maltitol powder 35 g
- Vanilla extract 3 g
- Coffee powder 3 g
- All-purpose flour 48 g
- Cacao powder 11 g
- Baking powder 3 g
- Salt 0.4 g

Method

1. Sift flour, cacao powder, baking powder, salt
2. Melt chocolate and butter
3. Mix egg, coffee, vanilla, sugar and maltitol powder
4. Pour melted chocolate(from2) into mixed egg (from3), mixed it together
5. Add flour (from1), mix together
6. Bake 177 °C, 25 minutes

Expect Properties

- Lower calorie
- Lower sweetness
- Better gestation and taste
- longer shelf life
- Anti-hardening texture
- Moisture control



Sweetener

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