

Bulk Brownie Mix With Chewy Brownie Recipe

Brownie Mix:

4 cups (800 grams) sugar
3 cups (360-375 grams) flour
1.5 cups (126 grams) cocoa
1 1/2 teaspoons baking powder
1 1/2 teaspoons salt
1 cup (227 grams) margarine, softened and cut into cubes

Making the brownie batches:

Per batch add

5 cups mix
4 eggs
2 teaspoons vanilla
1 cup (113 grams) chopped walnuts (optional but awesome)

Directions:

In a large mixing bowl combine sugar, flour, cocoa, baking powder and salt. Stir well till combined. Add the margarine and combine very thoroughly till it's reduced into tiny crumbles and incorporated thoroughly into the dry mix. At this point you have the option of storing in a tightly sealed container in fridge or freezer.

To make a batch of brownies:

Preheat oven to 350 F/180 C. Take 5 cups of the brownie mix and put in a bowl. Add the eggs, vanilla and mix till thick and combined well. If using, add the chopped nuts and whirl just till combined. Grease a 9 x 13 rectangular pan and scrape the brownie batter into the pan, smoothing into the corners and leveling.

Bake 25-35 minutes or till center is set and a wooden toothpick comes out with a clean. Cool on wire rack. If you wish to freeze the brownies, bake, cool, cut into squares and freeze in pan. Once frozen, you can put in ziploc bag and defrost as many or as few as you wish. Chewy and delish.