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McDougalls Brownie Mix - Information

Chocolate Fudge Brownie Mix

TFS Product Code: 029530
Suppliers Product Code:
Information Last Updated: 26/09/2024
Date Produced: 25/11/2026



Allergy Information

Key: Contains | May Contain

Sesame | Gluten | Crustaceans | Eggs | Lupin | Nuts

Milk | Celery | Sulphur Dioxide | Soya | Cereal | Peanuts

Fish | Molluscs | Mustard

Nutritional Information

Serving Unit:	100g or 100ml
Energy (kcal)	444.00
Energy (kJ)	1868.00
Protein (g)	5.80
Carb (g)	74.80
Of Which Sugars (g)	53.50
Fat (g)	13.10
Of Which Saturates (g)	5.60
Fibre (g)	2.70
Salt (g)	0.65

Dietary Information

Key: Suitable for

Kosher | Vegetarian | Halal | Vegan

Please Note: This information has been supplied by manufacturers and other third parties to Thompsons Food Service Ltd. Whilst we take steps to ensure the information is correct and regularly updated, we give no warranty and no guarantee to the accuracy of this information. Product information and ingredients may change; please always read product labels carefully in addition to this document for accuracy. Please also consider changes to ingredients when products have been substituted.

Registered Office: Nelsons Yard, South Denes Road, Great Yarmouth, NR30 3PR, England
Company No: 07107278 VAT No: GB 986 0801 93 Directors: E. Thompson, R. Thompson, T. Thompson

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Ingredients

Sugar, Wheat Flour (with added Calcium, Iron, Niacin, Thiamin), Vegetable Oils (Palm, Rapeseed), Fat-reduced Cocoa Powder, Dried Egg Albumen, Modified Maize Starch, Salt, Raising Agent (E500), Emulsifiers (E470a, E471, E472b, E472e, E477, E482), Milk Protein, Stabilisers (E450).

Handling Information

Directions for Use

Yield guide Dry mix - 1kg / Approx Water - 250ml / Approx portions 60g (2oz) - 20 Dry Mix - Whole Bag 3.5kg / Approx Water - 875ml / Approx portions 60g (2oz) - 72 Dry Mix - 1lb / Approx Water - 4fl oz / Approx portions 60g (2oz) -10 Dry Mix - Whole Bag 7lb 11oz / Approx Water -1pt 11fl oz / Approx portions 60g (2oz) - 72 Make-up Instructions 1. Add the correct amount of cold water to the mixing bowl and add the weighed out McDougalls Chocolate Brownie Mix. 2. Select the beater mixing attachment and mix on SLOW speed for 1 minute. Scrape down. Mix for a further 2 minutes on SLOW speed. 3. Transfer to a greased tin lined with baking parchment. Bake at 180°C/350°F/Gas Mark 4 for 40-45 minutes. For fan-assisted ovens, cook at 170°C/325°F/Gas Mark 3. Do not over bake. The fully baked chocolate brownie has a crusty top and a dense, sticky texture. Leave to cool in the tin and portion when cold.

Storage Instructions

Store in a cool dry place. Keep bag tightly closed after part use.

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