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Middleton Gluten Free Chocolate Brownie Mix - Information

A Gluten Free chocolate fudge brownie mix

TFS Product Code: 025927
Suppliers Product Code:
Information Last Updated: 29/11/2022
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)	372.00
Energy (kJ)	1580.00
Protein (g)	2.60
Carb (g)	89.00
Of Which Sugars (g)	65.00
Fat (g)	0.80
Of Which Saturates (g)	0.40
Fibre (g)	0.00
Salt (g)	0.50

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, Rice Flour, Reduced Fat Cocoa Powder (5.46%), Potato Starch, Tapioca Starch, Maize Starch, Raising Agents (E500(ii), E341 (i)), Buckwheat Flour, Chocolate Flavour (0.19%).

Handling Information

Directions for Use

Gluten Free Preparation Instructions: Yield: Dry Mix 500g Butter (Melted) 165g Eggs (Beaten) 4 To make a rich Chocolate Fudge Brownie: 1. Place the weighed out mix into a mixing bowl. Select the beater attachment. 2. Add the eggs to the dry mix and blend for 1 minute on slow speed. 3. Scrape down. Add the melted butter and mix for 1 minute on slow speed. 4. Scrape down and mix for a further 1 minute on slow speed. 5. Add mixture to the baking tin and bake at 190°C/375°F/Gas Mark 5 (Fan Oven 170°C) for 30-35 minutes. 6. Cooking times and temperatures may vary depending on tin size and oven used. For a lighter Cake Brownie: 1. Follow steps 1 to 6 above. *At step 4 increase to 1 minute on medium speed. (Tin size used: 200mm x 260mm x 50mm deep). Gluten Free Vegan Preparation Instructions: Yield: Dry Mix 500g Vegan Spread 65g Soya Yoghurt 300g Make Up Instructions: 1. Add dry mix to a mixing bowl. Select beater attachment. 2. Add the vegan spread to the dry mix and mix on a slow speed until it resembles fine breadcrumbs. 3. Then add the yoghurt and mix on slow speed for 1 minute. 4. Scrape down and mix for a further 1 minute on slow speed. 5. Add mixture to the baking tin and bake at 190°C/375°F/Gas Mark 5 (Fan Oven 170°C) for 30 minutes. 6. Cooking times and temperatures may vary depending on tin size and oven used.

Storage Instructions

Store in a cool dry place away from strong odours and direct sunlight.

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