

Better Brownie Bites

Formulated with **Permeate** to reduce cost, enhance texture and flavor¹, and reduce sodium²



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USING DAIRY
INGREDIENTS!



GLUTEN-FREE BETTER BROWNIE BITES

INGREDIENTS

268.2g Sugar

154.0g Whole Eggs

117.0g Gluten-free Flour

113.0g **Unsalted Butter** Dairy Ingredient†

57.6g Dutch Cocoa 10/12

37.7g **Whey Permeate** Dairy Ingredient†

3.5g Baking Powder

2.8g Vanilla Extract

1.5g Salt

DIRECTIONS

1. Preheat the oven to 350F. Grease an 8" square or 9" round pan.
2. Place the sugar, butter, whey permeate, and salt in a microwave-safe bowl. Heat until the butter melts and the mixture lightens in color. Melting the sugar helps give the brownies a shiny crust.
3. Blend in the vanilla and cocoa, then add the eggs and mix until shiny.
4. Blend in the flour and baking powder.
5. Pour batter into the prepared pan, spreading it to the edges.
6. Bake the brownies for 35 minutes or until the top is set.
7. Cool 15 minutes before cutting.

Ingredients: Sugar, eggs, gluten-free flour (sweet white rice flour, whole grain brown rice flour, potato starch, whole grain sorghum flour, tapioca flour, xanthan gum), butter, alkalized cocoa powder, whey permeate, baking powder, vanilla extract, salt.
Contains: Milk

†Brownies hold moisture longer with use of whey permeate

‡Sodium reduced by 40% and cocoa reduced by 10% with use of whey permeate

Nutrition Facts

servings per container
Serving size 1 Brownie (50g)

Amount per serving
Calories 180

	% Daily Value*
Total Fat 8g	10%
Saturated Fat 4g	20%
Trans Fat 0g	
Cholesterol 55mg	18%
Sodium 75mg	3%
Total Carbohydrate 28g	10%
Dietary Fiber 1g	4%
Total Sugars 20g	
Includes 18g Added Sugars	36%
Protein 3g	
Vitamin D 0mcg	0%
Calcium 77mg	6%
Iron 0mg	0%
Potassium 280mg	6%

*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.



MAKE IT WITH DAIRY