



**PAPER & FOOD SERVICE, INC.**

# Tom's Chocolate and Guinness Brown-ies

**Ingredients** **Yield: 16 Servings**

- 8 ea. Eggs, Large
- 1 1/2 c. Sugar, superfine
- 16 oz. Chocolate, bittersweet, chopped
- 8 oz. Chocolate, white, chopped
- 6 oz. Butter, unsalted
- 1 1/2 c. Flour, AP
- 1 1/2 c. Cocoa powder
- 2 1/2 c. Guinness Stout
- As needed: Confectioner sugar for dusting

**Preparation Instructions:**

1. Preheat the oven to 375 degrees. Butter two 8 x 8 square baking pans.
2. In an electric mixing bowl, combine the eggs and superfine sugar until light and fluffy.
3. In a medium saucepan, over medium heat, melt the bittersweet chocolate, white chocolate, and butter stirring until smooth. Remove from the heat and incorporate into the egg mixture.
4. In a separate mixing bowl, sift the flour and cocoa together and then incorporate into the chocolate mixture. Remove mixing bowl from electric mixer and whisk in the Guinness.
5. Pour into the prepared pans and bake for approximately 20-25 minutes or until a skewer inserted in the center comes out almost clean. Remove from the oven and let cool on a wire rack.
6. To serve, dust the brownies with confectioners' sugar and cut into squares.

Ingredients		Maines Product Code #	Amount	Cost
Eggs, Large	Maines	092111	8 ea.	\$0.80
Sugar, superfine	Domino	380910	1 1/2 c.	\$0.84
Chocolate, bittersweet	Roland	387708	16 oz.	\$4.32
Chocolate, white	Ambrosia	389205	8 oz.	\$1.74
Butter, unsalted	Grassland	000112	6 oz.	\$1.20
Flour, AP	Gold Medal	381254	1 1/2 c.	\$0.24
Cocoa powder	Hershey	389744	1 1/2 c.	\$3.48
Guinness Stout	Guinness	N/A	2 1/2 c.	\$4.00
Confectioner sugar	Domino	380170	As needed	\$0.22

Recipe Cost	\$16.84
Portion Cost	\$1.05

Suggested Menu Price	Portion Cost	Gross Margin	Food Cost %
\$1.95	\$1.05	\$0.90	53.85%

Suggested Menu Price	Portion Cost	Gross Margin	Food Cost %
\$2.50	\$1.05	\$1.45	42.00%

Suggested Menu Price	Portion Cost	Gross Margin	Food Cost %
\$2.95	\$1.05	\$1.90	35.59%