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Middleton Gluten Free Chocolate Brownie Mix - Information

A Gluten Free chocolate fudge brownie mix

Our Product Code: 025927 Suppliers Product Code: U013A

Information Last Updated: 29/11/2022 **Date Produced:** 27/11/2025



Allergy Information

Key: Contains















Sesame Gluten Crustaceans

Eggs Lupin

Nuts



Milk







Soya





Cereal Peanuts







Celery Sulphur Dioxide

Fish Molluscs Mustard

Nutritional Information

Serving Unit: 100g or 100ml

Energy (kcal) 372.00 1580.00 Energy (kJ) Protein (g) 2.60 Carb (g) 89.00 Of Which Sugars (g) 65.00

Fat (g) 0.80

Of Which Saturates

(a) 0.40 Fibre (g) 0.00

0.50 Salt (g)

Dietary Information

Key: Suitable for









Kosher Vegetarian

Halal Vegan

Please Note: This information has been supplied by manufacturers and other third parties to Yare Food Services. 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.



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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 voghurt 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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