



## Culinary Craft's Brownies

Recipe Courtesy of Jocelyn Ball  
[www.CulinaryCrafts.com](http://www.CulinaryCrafts.com)

Yields 2 sheet pans

### Ingredients

Butter, melted	3 lbs.
Sugar	6 lbs.
Vanilla Extract	¼ cup
Eggs	3 lbs.
Flour	1 lb. 14 oz.
Cocoa Powder	15 oz.
Baking Powder	1 Tbsp.
Salt	1 Tbsp.

### Glaze

Heavy Cream	6 cups
Chocolate chips	3 lbs.

### Method

1. Mix melted butter, sugar, eggs and vanilla together
2. Sift cocoa powder, flour, baking powder and salt and add to wet ingredients. Mix until incorporated.
3. Pour 7 lbs of batter into 2 well greased, very flat sheet pans
4. Bake at 300 F in a convection oven until souffled and a toothpick comes out clean, roughly 30 minutes. Rotate halfway through.
5. Let cool for 15 minutes.
6. Boil cream and pour over chocolate. Let sit one minute and then mix until fully incorporated.
7. Pour five cups of ganache over each pan and spread until smooth.