



Gluten-free Vegan Brownies

With GPI GF Brownie Mix V

Guide

The demand for gluten-free products continue to soar in the US from \$1.8B in 2022 to \$4.2B in 2030*. With the gluten-free market being more mature, consumers now expect high quality and delicious products that are indistinguishable from their wheat-based counterparts. Say goodbye dry and chalky brownies and hello to decadent perfection with our gluten-free vegan brownie mix. It's a real treat!

GPI is here to create your solution and guide you forward.

Perform

With our expertise in gluten-free blends and functional hydrocolloid systems, we developed our **GPI GF Brownie Mix V** to be even better than regular brownies. Our mix yields a truly decadent and rich brownie that has a soft fudge-like interior while still being crispy on the top and the edges. The gums in our full blend bakery mix not only functions as a textural agent, but also to help retain moisture.

GPI understands your product's journey from formulation to processing.

Inspire

Use this blend and get creative! Use it for blondies, chocolate brownies, nanaimo bars and other decadent pastries. Our gluten-free bakery mixes are full blends that can be adapted to any processing line or packaged as a dry mix for retail and foodservice.

GPI is your ingredient solutions provider for product innovation and optimization. See our contact details at the end of the recipe.



INGREDIENTS

Gluten-free Vegan Brownie

145g	GPI GF Brownie Mix V	26.36%
60g	Sugar	10.91%
35g	Cocoa powder	6.36%
45g	Espresso shot	8.18%
50g	Water	9.09%
5g	Vanilla extract	0.91%
110g	Plant-based butter (minimum 80% fat content)	20.00%
100g	Chocolate chips	18.18%
550g	Total	100.00%

*Grand View Research, Gluten-free Bakery Market Size, Share & Trends Analysis Report By Product, By Distribution Channel, By Region, And Segment Forecasts, 2022 - 2030



Gluten-free **Vegan Brownies**

PROCEDURE

Mixing:

- Line the bottom of a 20cm x 20cm brownie pan with parchment paper.
- In a mixing bowl, stir and combine **GPI GF Brownie Mix V** with all dry ingredients except the chocolate chips.
- Melt the plant-based butter. Add melted vegan butter and wet ingredients with the dry mixture.
- Mix until homogenous.
- Fold in chocolate chips and pour the mixture into the brownie pan.

Baking:

- Preheat convection oven to 175°C.
- Bake for 25 - 30 minutes with convection. Adjust as needed.
- Remove pan from the oven and allow it to cool for 1 hour.
- Portion and package the brownie for proper storage.

NUTRITIONAL FACTS

12 slices per recipe

Serving size 1 slice (45g)

Amount per serving

Calories

173

% Daily Value*

Total Fat 9.8g

13%

Saturated Fat 2.6g

13%

Trans Fat 0g

Cholesterol 2.1mg

1%

Sodium 105mg

5%

Total Carbohydrate 21g

8%

Dietary Fiber 1.5g

5%

Total Sugars 7.9g

Includes 5g Added Sugars

10%

Protein 1.7g

Vitamin D 0.3mcg

2%

Calcium 9.7mg

1%

Iron 0.6mg

3%

Potassium 64mg

1%

*The % Daily Value (DV) 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.

GPI Global Inc. is a BRCS, HACCP and GMP certified company.

BRCS

Food Safety

CERTIFICATED

Looking for inspiration?

Contact: GPI@gpiglobal.com