

## *Brownies, Bars, Cookies*

# HINTS & TIPS

- Baking brownies in parchment-lined sheet pan creates a smooth surface for icing. Bake, cool, invert the parchment-lined brownie onto a board. Remove parchment paper and ice.
- For best appearance, use a plastic knife when cutting brownies.
- When testing for doneness of brownies, an even, firm center will help indicate proper doneness. The toothpick test is not a proper indicator.
- Bars can be stored on a covered cart. Storing bars in the freezer is preferred. Refrigerating bars is not recommended.

*Great Brownie Ideas to Save Money and Get Your Sales Rolling.*

### **Create Parfaits**

- Utilize unused portions of brownies, bars or cookies to create parfaits.





### **Four-Way Brownies**

- Create brownie variations in one pan by adding toppings of your choice, making your inventory work for you and reducing waste.



### **Grab 'n Go Brownies**

- Wrap brownies and place in high-traffic areas for impulse purchases.

### **Catering Minis**

- Brownies and bars can be cut into different shapes and sizes with a variety of cutters.

