



Boston Brownie Crème Pie



Dawn Classic Brownie mix 1000g

Hot Water (approx 50c) 250g

Unbaked pie shells

Dawn Bavarian Crème (for finishing)

Dawn Spread n Gloss (for finishing)

Using a beater, stream water in slowly to avoid lumping, mix for 1 minute on medium speed.

Scrape down and mix for a further 1 minute on slow speed.

Spread brownie mixture into an unbaked pie shell, approx half fill the shell.

Bake at 170c for approx 30 mins until brownie is cooked and the pie shell is golden brown.

After cooling, top with Dawn Bavarian Crème filling.

string with Dawn Spread n Gloss icing to create the web effect.

Decorate the outside ring of the pie with Spread n Gloss using a star tube.

Place a rosette in the middle .

For further information contact your local representative,

Tel:(+) Fax:(+)