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## **BROWNIES**

1. RED VELVET CREAM CHEESE MARBLE BROWNIE
2. CHOCOLATE WALNUT BROWNIE
3. CHOCOLATE HAZELNUT BROWNIE WITH NUTELLA
4. TRIPLE CHOCOLATE OVERLOADED BROWNIES
5. MANGO BLONDIES
6. ORANGE OREO BLONDIES
7. GOOEY CAREMEL BROWNIES
8. FUDGY BROWMIE

A UNIQUE CULINARY CONCEPT BY CHEF TARUNA BIRLA

 OLD SWIFT COLLAGE HARNI MAHADEV ROAD, BHILWARA (RAJ)

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## **1. RED VELVET CREAM CHEESE MARBLE BROWNIE**

### **INGREDIENTS:**

Maida 100 gm  
Baking Powder ½ TSP  
Cocoa Powder 1 TBSP  
Powdered Sugar 100 gm  
Butter 75 gm  
White Chocolate 40 gm  
Water 30 ml (OPT)  
Vinegar 1 TSP  
Curd 75 gm  
Red food colour 1-2 tbsp  
Cream cheese 2-3 tbsp

### **Method:**

1. In a bowl sieve all dry ingredients maida, cocoa powder, baking powder, and keep it aside.
2. In a separate bowl take curd and sugar and beat it well. Now add butter and melted chocolate and mix well.
3. Now add dry ingredients and water and mix it well and lastly add vinegar and red food colour and make a smooth batter.
4. Take a loaf tin 9"4 inch and lined with butter paper pour the batter into it.
5. Take a room temperature cream cheese and unevenly pour on batter and mix it unevenly for marble effect.
6. Heat oven 175 degree and bake for about 25 to 30 minutes.

## **2. CHOCOLATE WALNUT BROWNIE**

### **INGREDIENTS:**

Dark Chocolate 250 gms  
Butter 60 gms  
Condensed milk 100 gms  
Water 50 gms  
Maida/ whole wheat flour - 75 gms  
Baking Powder 5 gms (1 ½ TSP)  
Walnut 100 gms  
Vanilla Essence 1 tsp

### **Method:**

1. Heat oven at 180° C for 10 minutes, Greased and line 6" square pan with butter paper.
2. Melt the dark chocolate and butter in microwave mix with manual whisk.
3. Then add condensed milk slowly.
4. Add hot water and vanilla essence mix properly.
5. Mix maida and baking powder and mix it well.
6. Now add maida into wet ingredients pour it in lined tin and sprinkle walnuts on top. Bake at 170°C for 30 minutes.

### **3.CHOCOLATE HAZELNUT BROWNIE** **INGREDIENTS:**

Dark chocolate 150 gms  
Butter (Amul Salted) 60 gms  
Condensed milk 75 gms  
Vanilla Essence 1 TSP  
Water 1+1/2 TBSP  
Nutella Chocolate paste 1 TBSP  
Hazelnut Syrup 2 TBSP  
Flour 75 gms  
Cocoa Powder ½ TBSP  
Baking Powder ½ Tsp  
Hazelnuts chopped (few) 2 tbsp

### **METHOD:**

1. Greased & lined 6" square pan with butter paper.
2. Mix dry ingredients maida and baking powder and keep aside.
3. Melt dark Chocolate in a bowl, then add melted butter and mix properly.
4. Then add condensed milk and vanilla essence and mix well.
5. Add water and mix well.
6. Now add nutella and hazelnut syrup.
7. Add dry flour and cocoa powder, hazelnut mix well with lightly hands. pre heat the oven at 175°C for 10 minutes.
8. Put the batter in the tin and bake it for 25 minutes.
9. If you want you can garnish with nutella after cooling.

## **4.TRIPLE CHOCOLATE OVERLOADED BROWNIE**

### **INGREDIENTS**

Dark Chocolate 150 gms  
Milk Chocolate 100 gms  
White Chocolate 100 gms  
Butter 100 gms  
Nescafe 1 TSP  
Water 2-3 TBSP  
Maida 1 Cup  
Baking powder ½ TSP  
Baking Soda ½ TSP  
Milk maid 200 Gms  
Vanilla 1 TSP

### **Method:**

1. Mix maida, baking powder, baking soda and sieve well.
2. Now mix all chocolates and melt then add butter and again melt it.
3. Now add milk maid, coffee powder, water and essence and with light hands.
4. Add dry ingredients and fold it with light hands.
5. Pour the batter in lined tin 7 inch.
6. Bake it pre-heated oven 175° for 25 minutes.
7. Garnish with chunky peanut butter nutella.

## **CHUNKY PEANUT BUTTER NUTELLA**

### **INGREDIENTS:**

Chunky peanut butter ½ CUP  
Icing sugar ½ CUP  
Nutella 2 TBSP  
Vanilla 1 TSP

### **Method:**

1. Beat peanut butter, nutella, sugar powder, vanilla in an electric mixture on medium speed until it
2. well blended and batter should be smooth.
3. Spread it over the above cool brownie (Check the brownie before spread it should be
4. completely cool.

## **5.MANGO BLONDIES**

### **Ingredients:**

White chocolate 125 gm  
butter 110 gm  
milk maid 150 gm  
maida 120 gm  
sugar 65 gm  
baking powder 1 TSP  
Mango Essence 1/8 TSP  
Water 75 gm

### **Method:**

1. Mix maida and baking powder and keep aside.
2. Melt the white chocolate and mix butter and again melt for 10 seconds and mix it well.
3. No add milk maid, sugar powder, mango essence and add warm water and mix it well.
4. Now add dry mixture and mix it light hands.
5. Bake it in pre-heated oven approx 175 degree for 25 minutes.
6. (you can make it with dark chocolate also and garnish with mango chocolate pieces.

## **6.ORANGE OREO BLONDIES**

### **Ingredients**

White chocolate 125 gm  
Butter 110 gm  
Milkmaid 150 gm  
Maida 120 gm  
Sugar 65 gm  
Baking Powder 1 TSP  
Orange Essence 1/8 TSP  
Orange Juice 75 gm  
Orange colour  
Oreo for garnishing

### **Method:**

1. Mix dry flour and baking powder and keep aside.
2. Now Melt Chocolate and Butter mix it well.

3. Now add Mix Milkmaid, Sugar powder, orange Juice, orange Essence and Colour and mix it well.
4. Now Mix dry flour into wet Mixture.
5. Pour the batter into mini silicon mould according to class.
6. Bake it for 175 degree for 15 minutes.

## **7.GOOEY CARAMEL BROWNIE**

### **Ingredients:**

Dark chocolate 300 gm  
Butter 130 gm  
Condensed Milk 150 gm  
Water/milk 3 TBSP  
Vanilla Essence 1 TSP  
Flour (maida) 150 Gms  
Baking Powder ½ TSP  
Cocoa Powder 2 TBSP  
Caramel Sauce 3 TBSP (for topping)  
Butter scotch sprinkle 2 TBSP (for topping)  
Coffee ½ tbsp (for topping)

### **Method:**

1. Greased & line 6" Square pan with butter paper.
2. Mix maida, cocoa powder and baking powder and keep aside.
3. In a bowl melt dark chocolate and add melted butter and mix properly. Then add condensed milk and whisk add hot water essence and coffee powder and whisk to ensure a smooth mixture is obtained.
4. To this mixture add the dry ingredients - Maida mixture and mix with cut n fold method to get a thick and smooth batter also to maintain its consistency.
5. Put the batter in greased tray and bake at 160°C to 170°C for 25 to 30 Minutes or till done.

## **8.FUDGY BROWNIE**

### **Ingredients:**

Glucose 50 gm  
Water 1 tsp  
Butter 50 gm  
Dark Chocolate 70 gm  
Flour (maida) ½ CUP  
Baking Powder 1/2 TSP  
Condense Milk 120 gm  
Brown Sugar 1 TSP  
Vanilla Extract ½ TSP  
Chocolate Chips Dark and White

### **Method:**

1. 50 gm glucose add 1 TSP water and micro for 10 seconds.
2. Heat oven @ 180°C
3. Greased & line 6" Square pan with butter paper.
4. Heat Glucose with water & Keep aside.
5. Mix maida and baking powder mix it well and keep aside.
6. Melt dark Chocolate then add butter and again melt for 10 seconds.
7. Add glucose mixture, milk maid, vanilla essence, brown sugar and mix it well.
8. Now add dry flour and mix it well.
9. Bake it 175 degree for 25 minutes.

**Note: For fudgy oreo brownie you can use oreo pieces on top of batter.**

1. Always pre-heat your oven for 10 minutes with both roads.
2. Greased your tin with oil and lined with butter paper.
3. Always brownie is settle down.
4. Always D-mould brownie after cool completely.
5. Time and temperature will be different according to your gadget.