

Original Brownies

Good taste stays forever

With Tradition from Dawn

Food historians have traced the first recorded recipe for a brownie to the 1906 edition of The Boston Cooking School Cook Book by Fannie Merritt Farmer. This early recipe produced a relatively mild and cakey brownie. According to another story, the brownie was invented in Chicago by the chef of the Palmer House Hotel during the 1893 Columbian Exposition. Bertha Palmer requested a dessert for ladies attending the fair that would be smaller than a piece of cake, and easily eaten from boxed lunches. These brownies feature an apricot glaze and walnuts, and are still being made at the hotel according to the original recipe.



new!
Fudge Brownie
The most original!

New! Fudge Brownie... the most original!

Product specification

- Fudge Brownie, contains 14% of real chocolate!
- presliced sheet
- 20 pcs per sheet, 2 sheets in a case
- 75 g per piece
- size 73 x 55 x 25 mm
- Item code : 01106980

Other Brownie varieties from Dawn

Cake Brownie Bar

Product specification

- 85 g Cake Brownie
- Individually wrapped
- 80 pcs/case, 80 cases per pallet
- Item code: 01080259



Round Cake Brownie

Product specification

- 63 g Round Cake Brownie
- 60 pcs/case, 80 cases per pallet
- Item code: 01099721



Cake Brownie with Walnuts

Product specification

- 70 g Cake Brownie With walnuts and Chocolate Flavoured Icing
- 84 pcs/case, 80 cases per pallet
- 3 sealed trays x 28 pieces
- Item code: 00656457



Biscuit Brownie Bar

Product specification

- 82g Biscuit Brownie Bar
- Individually wrapped
- 48 pcs per case, 120 per pallet
- Item code: 01121889



In times of recession, chocolate blend always increases, due to the comfort, Indulgence and ample positioning of chocolate and/or chocolate products.



More details:

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