

## **Brownies:**

- Preheat oven to 180 degrees. The following amount is for 4 gastronoms.
- Mix in a small bowl:
  - 1.5 cups of water
  - 1 cup of ground flax seeds
- Mix in a medium bowl:
  - 12.5 kilo of white flour
  - 5 cups of whole wheat flour
  - 1 tablespoon baking soda
- Mix in the big mixer:
  - 4 cups of cacao
  - 1.1 kilo of chocolate
  - 3 tablespoons instant coffee
  - 2 flat tablespoons salt
- Add 2.5 cups of boiling water and mix. All of the chocolate is supposed to melt.
- Add:
  - 15 cups sugfar
  - 1200 gram melted margarine
  - 4 tablespoons vanilla concentrate
- Mix and then add into the dough:
  - 5 cups smashed walnuts (crumble with your hand)
- The dough should be quite wet, put it into 4 oiled gastronoms.
- Bake for about 17 minutes until the top of the brownies is done (under the top it won't be ready, but this is intentional).