



## BROWNIE HANDLING AND CUTTING GUIDELINES

### **FOR BEST RESULTS, CUT IN A FROZEN STATE:**

1. Separate brownie from all four sides of tray using a sharp knife, cutting along the edge all the way around.
2. Fold down sides of tray, long sides first.
3. Determine portion size desired (24, 30, 32, 36, 42, or 48 slices).
4. Before each portion cut, dip a sharp, non-serrated knife in hot water and wipe excess water from blade. This will ease slicing and guarantee a minimal amount of brownie sticking to the knife during slicing.
5. Slice to desired portion size drawing the knife through the product towards you. **USE A SAWING MOTION, DO NOT USE AN UP/DOWN CUTTING MOTION OR CUTTING WHEEL AS THE ICING MAY SEPARATE FROM THE BROWNIE.**
6. Cover and return to refrigeration until 20 minutes before serving.

