

- [54] **PROCESS FOR MAKING BROWNIES CONTAINING CELLULOSIC FIBER**
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[57] **ABSTRACT**

The present invention relates to improved baked goods, and in particular brownies, which contain an absorbent edible fiber. Improvements have been noted in the areas of chocolate flavor display, texture, tolerance to underbaking, height and moisture retention. The baked goods are made from a mix which comprises from about 0.1% to about 10% cellulosic fiber, from about 45% to about 65% sugar, from about 15% to about 35% flour, from about 3% to about 18% shortening, from about 0% to about 12% cocoa, and from about 0% to about 4% starch, the balance being conventional baked good additives. The finished baked goods comprise from about 68% to about 93% of the mix, from about 0.5% to about 6% egg solids, from about 0% to about 16% oil, and from about 5% to about 20% water.

**42 Claims, No Drawings**