



Brownie Bar

The Brownie Bar is the perfect treat for yourself or for sharing. Bake an American Brownie, cut it in bars and decorate them as desired.

Boodschappenlijstje



Patisse Parchment Paper Sheets
38x30cm pk/20

P01733
€3.85



Wilton Recipe Right Non-Stick Cooling
Grid -40x25 cm

03-3136
€6.85



FunCakes Bake Release Spray 200ml

F54100
€4.99



PME Deep Square Pan 20 x 20 x 7,5 cm

SQR083
€16.09



Wilton Decorating Tip #102 Petal
Carded

02-0-0134
€1.69



FunCakes Mix for Fudge Brownie 500 g

F10175
€5.85

Other materials:

- 200 ml water
- 240 g unsalted cream butter
- 200 g melted cream butter
- 3 eggs (150 g)
- Decorations as desired
- Bowls

Prepare 500 grams of American Brownie mix as described on the packaging, or in this [recipe](#). Add 125 gram FunCakes Chocolate Chunks Dark to the batter. Meanwhile, prepare 200 grams of buttercream mix as described on the packaging or in this [recipe](#). Divide the buttercream over four bowls. Colour 3 bowls in different shades of pink. Colour 1 bowl green. Pipe flowers and leaves on the flower nail and place them in the freezer for at least 1 hour. In the Facebook live of 22 Februari, Annemiek explains how to pipe these flowers.

Cut the brownie in long bars and apply a layer of pink buttercream with a spatula. You can put a few bars in the freezer for later use. Take 4 flowers at the time out of the freezer to decorate the brownie bar. Don't take all flowers out of the freezer at once, the flowers will become soft and difficult to pick up. Lay the flowers and the macarons on the brownie bar. Pipe green leafs in between the flowers with decorating tip 352. Decorate further as desired. Put in the fridge until use.