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Home Bake Recipe: Crème Brûlée Brownies

Crème brûlée and brownies are both delicious desserts. Combined they make a perfect couple! This crème brûlée brownie recipe is from home baker Myrthe Schoonhoven.

Boodschappenlijstje



PME Deep Square Pan 20x20x7,5cm

SQR083
€17.25



Silikomart Crème Brulee Torch

ACC030
€39.45



FunCakes Mix for Crème Pâtissière
500g

F10150
€6.25



FunCakes Mix for Cake Brownie 1kg

F10525
€8.95



Other materials for crème brûlée brownie:

- 250 gram soft unsalted butter
- 3 eggs
- 500 ml water
- Sugar

Preheat the oven to 160°C (convection oven 140°C). Mix 500 gram FunCakes mix for American Brownies and the butter. Add 3 eggs and mix on low speed for 5 minutes to a smooth batter. Line a buttered baking pan (20x20 cm) with baking paper and fill with batter. Bake the brownie in the middle of the oven for 35 minutes. Don't open the oven while baking! The brownie will remain soft and creamy on the inside. After baking, let the brownie cool down and let it stiffen in the refrigerator for at least an hour. When the brownie has cooled down, you can put the crème brûlée on top.

Add 500 ml of water to 200 gram FunCakes mix for Crème Pâtissière and beat for approximately 5 minutes to a smooth mass. Pour it over the brownie and let it set in the fridge for 2 hours.

Before serving, cut the crème brûlée brownie in slices. Add sugar on top. Use the crème brûlée to caramelize the sugar.

Recipe from Myrthe Schoonhoven.