



## Red Wine Brownie Hearts

Surprise your loved one with these delicious Red Wine Brownies from Wilton. The brownies are easy to make with the FunCakes Baking Mix for Fudge Brownies and delicious to decorate with a red wine chocolate sauce. Perfect for Valentine's Day!

## Boodschappenlijstje



FunCakes Mix for Fudge Brownie 500g

F10175  
€5.85



FunCakes Chocolate Melts Dark 350g

F30105  
€15.45



Wilton Recipe Right Rectangular Pan  
33x22,9cm

03-0-0039  
€8.69



Wilton Cookie Cutter Metal Nesting  
Heart set/4

02-0-0429  
€5.45



Wilton Recipe Right Non-Stick Cooling  
Grid 40x25cm

03-3136  
€6.85

## **Ingredients**

- FunCakes Mix for Fudge Brownie 500 g
- FunCakes Chocolate Melts Dark
- 250 g melted butter
- 3 eggs (approx. 150g)
- 2 tablespoons Wine

## **Supplies**

- Wilton Recipe Right Oblong Cake Pan 33 x 22,9 cm
- Wilton Cookie Cutter Metal Nesting Heart Set/4
- Wilton Recipe Right Non-Stick Cooling Grid -40x25 cm
- Wilton Candy Melts® Collapsible Melting Bowl

## **Step 1: Make the brownie**

Make 500 grams of the FunCakes Mix for Fudge Brownie as directed on the package. Place the batter into the greased Wilton baking pan. Bake the brownie for 35 minutes in the center of the oven. Do not open the oven while baking! The brownie will remain soft and creamy inside. After baking, let the brownie cool on a cooling rack and then let it set in the refrigerator for at least an hour.

## **Step 2: Make the brownie hearts**

Using the Wilton cutters, cut out several hearts from the brownie.

## **Step 3: Decorate before serving**

Melt the chocolate melts with two tablespoons of red wine in a microwave-safe bowl, as directed on the package. Whisk the mixture until smooth and serve the warm red wine chocolate sauce over the brownies.

## **Step 4: Enjoy these delicious Red Wine Brownie Hearts with your loved one!**

*This recipe was made possible by Wilton.*