



Brownie caramel poke cake

This moist brownie cake is drenched with caramel sauce. The pieces of fudge, sugar peanuts and chocolate curls on top make this cake extra delicious!

Boodschappenlijstje



Wilton Recipe Right Non-Stick Cooling
Grid 40x25cm

03-3136
€6.85

Other materials:

- 250 gram unsalted butter
- 190 gram egg (approx. 4 pieces)
- 2 bags of Lonka fudge
- Whipped cream
- Saucepan
- Sugar peanuts

Preheat the oven to 180°C (convection oven 160°C). Lubricate the baking pan with the baking spray.

Fill a bowl with 500 gram FunCakes mix for Brownies, 250 gram soft butter and 190 gram egg and mix this on low speed in 3 minutes to a smooth batter. Fill the baking pan with the batter and bake the brownie in 30-40 minutes ready (please note, this can be different per oven).

When the brownie is ready release it from the pan and let it cool down on the cooling grid. Use the bamboo dowel to make holes in the top of the brownie.

Pour some whipped cream in the saucepan, cut the Lonka fudge in small pieces and add this to the cream. Keep some fudge aside for decoration. Heat the cream with the fudge on low heat or in the microwave and keep stirring until you have a good caramel sauce. The sauce needs to be not too thin. When this is the case, add some more fudge.

Pour the caramel sauce over the holes in the brownie. Decorate the brownie with the fudge, sugar peanuts and chocolate curls.

Number of pieces:

16-18 pieces.

Made possible by FunCakes