

de leukste taarten shop



Gluten Free Brownie with Blueberries and Blackberries

This Gluten Free Brownie is so easy to make, but oh so delicious! Even if you don't eat gluten, you can enjoy a nice creamy brownie! Combine the brownie with fresh blueberries and blackberries as a fresh counterpart. You will bake this brownie in no time and your house will smell delicious. A win-win situation!

Boodschappenlijstje



FunCakes Mix for Brownies Gluten Free
500g

F11100
€6.29



Wilton Recipe Right Non-Stick Cooling
Grid 40x25cm

03-3136
€6.85



Ingredients

- FunCakes Mix for Brownies Gluten Free 500 g
- FunCakes Bake Release Spray
- 250 g unsalted butter
- 3½-4 eggs (approx. 190 g)
- Blackberries and blueberries

Supplies

- Wilton Recipe Right® Square Pan 20x20cm
- Wilton Recipe Right® Non-Stick Cooling Grid - 40x25cm
- Wilton Parchment Paper Roll

Step 1: Bake the gluten free brownie

Preheat the oven to 180°C (convection oven 160°C). Prepare 500 g FunCakes Mix for Brownies Gluten Free as indicated on the package. Grease the baking pan and place a suitable piece of parchment paper on the bottom. Spoon the batter into the baking pan and bake the brownie for about 30-40 minutes. Leave it to cool on a cooling grid.

Step 2: Decorate the brownie

Decorate the brownie with blueberries and blackberries.



This recipe is made possible by FunCakes.