



## Recipe Winter Brownie Bars

Looking for treats that are easy to make? Brownie bars are easy to make and yet super cute. You can decorate the brownie bars in any theme by using different colours and sprinkles.

## Boodschappenlijstje

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

03-3136  
€6.85



Patisse Parchment Paper Sheets  
38x30cm pk/20

P01733  
€3.85



FunCakes Decorating Bags 30 cm  
pk/10

F85100  
€3.15



FunCakes Mix for Cake Brownie 1 kg

F10525  
€8.45



Other materials for mini brownie bars:

- 4 eggs
- 80 gram butter
- 160 ml water

Preheat the oven to 175°C (convection oven 160°C). Mix 750 gram FunCakes mix for Brownies, eggs butter and water and beat it in three minutes into a thick batter. Fill a lined baking pan with the batter. Bake the brownie in 50 minutes (this can differ per oven). Let the brownie cool down on a baking grid.

You can cut the brownie into 9 squares, and cut each square in half. This way you have 18 rectangular brownie bars. Place the bars on a grid. Heat the jar of FunCakes Dip 'n Drip White in the microwave as described on the packaging. Put this in a decorating bag and cut off the tip. Drizzle the glaze over the brownies. Decorate with sprinkles immediately.

You can decorate the brownies in any way you want. Give the glaze another colour and use sprinkles that match with the theme of the party.