



## 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

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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.*