



## 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 500 g

F11100  
€5.35



FunCakes Bake Release Spray 200ml

F54100  
€4.24



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

03-3136  
€5.82

## 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.*