



Espresso Martini Brownie

This espresso martini brownie is a festive dessert inspired by the look of the classic cocktail. The brownie is rich, fudgy and full of chocolate flavour, finished with an elegant touch that resembles an espresso martini. Perfect as a Christmas dessert or as a stylish end to a dinner.

Boodschappenlijstje



FunCakes Mix for Cake Brownie 500g

F11195
€5.29



FunCakes Flavour Paste Dulce de Leche 100g

F56115
€5.65



FunCakes Mix for Swiss Meringue Buttercream 400g

F10145
€5.19



Scrapcooking Cacao Powder Velvet Sparkle

SC8561
€7.65



Patisse Parchment Paper Sheets 38x30cm pk/20

P01733
€3.85



PME Deep Square Pan 20 x 20 x 7,5 cm

SQR083
€16.09



FunCakes Decorating Bags 46cm pk/10

F85120
€4.09



Wilton Comfort Grip Spatula Curved 22,5cm

03-3133
€5.95

Ingredients:

- 400 g FunCakes Brownie Cake Mix
- 200 g FunCakes Swiss Meringue Buttercream Mix
- FunCakes Dulce de Leche Flavour Paste
- ScrapCooking Velvet Shimmer Cocoa Powder
- Coffee beans (real or chocolate)

Necessities:

- PME Deep Square Pan 20 x 20 x 7.5 cm
- Patisse Baking Paper Sheets 38 x 30 cm pk/20
- FunCakes Piping Bags 46 cm pk/10
- Wilton Comfort Grip Angled Spatula 22.5 cm
- Martini glasses

Step 1: Bake the brownie

Make sure all ingredients are at room temperature. Preheat the oven to 175°C (fan oven 160°C). Line the PME Deep Square Pan with a sheet of baking paper.

Combine the 400 g FunCakes Brownie Cake Mix, eggs, butter and water in a bowl and mix gently for 3 minutes until you have a thick batter. Pour the batter into the prepared pan. Bake for about 35–40 minutes in the centre of the oven until done. Leave to cool completely in the pan.

Step 2: Make the Swiss meringue buttercream

Meanwhile, prepare 200 g of the FunCakes Swiss Meringue Buttercream Mix according to the instructions on the packaging. Flavour with the FunCakes Dulce de Leche Flavour Paste until the desired taste is achieved.

Step 3: Assemble the desserts

Fill a FunCakes piping bag with the Swiss meringue buttercream and set aside.

Turn your martini glasses upside down and press them into the brownie using a twisting motion. Lift the glass and gently press the brownie that remains inside down to the bottom of the glass. Using the piping bag, pipe a generous zigzag layer of buttercream on top of the brownie. The buttercream layer should be thick enough to fill the glass to the top. Smooth with the Wilton Comfort Grip Angled Spatula.

Finish the dessert by dusting a little ScrapCooking Velvet Shimmer Cocoa Powder over the top using a sieve, if you have one. Decorate with three real coffee beans or edible chocolate coffee beans.