

# de leukste taarten shop



## Sinterklaas Sheet Brownie

Bake these easy yet delicious brownies for Sinterklaas, made by @from.cup.to.cake. These tasty brownies are also perfect for baking together with the little ones to make Pakjesavond even more special!

## Boodschappenlijstje

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FunCakes Mix for Fudge Brownie 500g

F10175  
€5.95



FunCakes Mix for Enchanted Cream®  
Choco 450g

F10135  
€7.99



FunCakes Chocolate Decorations Saint  
Nicolas pk/12

F50680  
€7.95



FunCakes Chocolate Decorations Letter  
S pk/12

F50690  
€7.75

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FunCakes Nonpareils Red 80g

F51540  
€2.85



FunCakes Decorating Bags 30cm pk/10

F85100  
€3.25



Wilton Decorating Tip Open Star #8B

02-0-0164  
€2.35



Katy Sue Silicone Mould Fun Font  
Alphabet and Numbers set/2

CA0217S  
€23.25



Colour Mill Choco Drip Natural White  
125g

CD125NWT  
€8.99



Wilton Comfort Grip Spatula Straight  
27,5cm

02-0-0184  
€7.89



Patisse Silver-Top Brownie Pan  
28x18cm

P03633  
€8.19



## Ingredients

- FunCakes Mix for Fudge Brownie 500 g
- FunCakes Mix for Enchanted Cream® Choco 150 g
- FunCakes Chocolate Decorations Saint Nicolas pk/12
- FunCakes Chocolate Decorations Letter S pk/12
- FunCakes Nonpareils Red
- Colour Mill Choco Drip - Natural White
- 250 g melted butter
- 3 eggs (150 g)
- 100 ml milk
- 100 ml water

## Supplies

- FunCakes Decorating Bags 30 cm pk/10
- Wilton Comfort Grip Spatula Straight 27,5 cm
- Wilton Decorating Tip Open Star #8B
- Patisse Silver-Top Brownie Pan 28x18cm
- Katy Sue Mould Fun Font Alphabet and Numbers Set/2

## Step 1: Bake the fudge brownie

Preheat the oven to 160°C (fan oven 140°C). Prepare 500 grams of the FunCakes Mix for Fudge Brownie as instructed on the packaging. Bake the brownie for 35 minutes in the middle of the oven. Do not open the oven during baking! The brownie will remain soft and creamy on the inside. After baking, let the brownie cool and allow it to set in the refrigerator for at least an hour before decorating.



## **Step 2: Prepare the chocolate letters**

Remove the lid and close the bottle of Colour Mill Choco Drip. Then, heat the bottle in the microwave for 20 seconds and squeeze the bottle to break up the contents. Heat for another 20 seconds and shake the bottle to loosen the contents. Finally, heat for 10 more seconds until the contents of the bottle are fully melted.

Fill the required letters into the Katy Sue letter mold and let the choco drip set well in the refrigerator. Once the choco drip has hardened, gently push the letters out. Repeat this until you have all the letters you need.

## **Step 3: Prepare the Choco Enchanted Cream®**

Prepare 150 grams of the FunCakes Mix for Choco Enchanted Cream® as instructed on the packaging.

## **Step 4: Decorate the brownie**

Spread a layer of Choco Enchanted Cream® on the brownie and smooth it out with a spatula. Then, fill a piping bag fitted with nozzle #8B with the cream and pipe several rosettes around the edges of the brownie.

Finish decorating the brownie with red Nonpareils, yellow chocolate letters, your homemade letters, and chocolate Sinterklaas figures.

## **Step 5: Enjoy this delicious Sinterklaas Brownie!**

*This recipe is made possible by @from.cup.to.cake*