



Red-nosed Rudolph brownie

Rudolph the Red-nosed brownie, had a very shiny nose! Are you already dreaming Christmas carols again? Rudolph the Red-nosed Reindeer is one of our favourites, so we decided it deserved its own cake!

Boodschappenlijstje



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

03-3136
€6.85



Wilton Disposable Decorating Bags
pk/12

03-3111
€5.95



Patisse Parchment Paper Sheets
38x30cm pk/20

P01733
€3.85



FunCakes Mix for Cake Brownie 1 kg

F10525
€8.45



FunCakes Chocolate Melts Dark 350 g

F30105
€15.45



FunCakes Chocolate Chunks Dark 350
g

F30135
€12.89

Other materials:

For the brownie:

- 3 eggs (approx. 160 gram)
- 70 gram unsalted butter
- 135 ml water

For the buttercream:

- 250 gram unsalted butter
- 200 ml water

All the ingredients need to be at room temperature. Preheat the oven to 180°C (convection oven 160°C). Cut a stroke of baking paper and stick it between the bottom and the edge of the spring form and lubricate it with the baking spray.

Add 200 ml of water to 200 grams of the FunCakes mix for Butter cream with 200 ml water and and beat with a whisk. Then let the mixture rest at room temperature for at least 1 hour.

Put the 640 grams of FunCakes mix for Brownie and the 3 eggs, 70 gram of butter and 135 ml water in a bowl. Mix on low speed for 3 minutes to a thick batter and add the Chocolate Chunks at last. Fill the spring form with the brownie batter and bake it in approx. 45/50 minutes. This may differ depending on the oven! After baking, let the brownie cool down on a grid without the spring form.

Draw with a pencil the contours of antlers on a stroke of baking paper. Switch the stroke to ensure you don't have pencil grit in your chocolate later on. Melt 100 gram of the Chocolate Melts in the micro wave and put it in a decorating bag with tip 2. Pipe the contours of the antlers with the chocolate and let it dry (possibly in the fridge).

Beat 250 grams of unsalted butter for approx. 5 minutes until creamy. Add a part of the mixture to the butter and beat until the mixture has been completely absorbed before adding the next part. Once all of the mixture has been added, beat to a smooth buttercream (approx. 10 minutes). Separate a little bit of the cream and colour it red.

Melt the other 100 gram of Chocolate Melts and mix it with the butter cream. Cut the brownie in half and put the chocolate cream in between. Then cut the brownie in slices. Put the chocolate cream in a decorating bag with tip 18 and make little stars on the brownie slices. Put the red butter cream in a decorating bang with tip 12 and make nice tips as noses. Place two Candy Eyeballs on the slices and complete it with the hardened chocolate antlers. Do this for every slice.