



## Halloween Brownie

Celebrate Halloween with this delicious Halloween treat! The brownie is decorated with Halloween sugar decorations.

## Boodschappenlijstje



Silikomart Popsicle Sticks pk/100

S99400  
€2.99



FunCakes Mix for Cake Brownie 1 kg

F10525  
€8.45



FunCakes Deco Melts -White- 250g

F25110  
€3.56



FunCakes Deco Melts -Purple- 250g

F25145  
€3.56



FunCakes Deco Melts -Orange- 250g

F25120  
€3.56



FunCakes Decorating Bags 30 cm pk/10

F85100  
€3.15



FunCakes Sugar Decorations Halloween Set/12

F50255  
€4.19



Patisse Parchment Paper Sheets 38x30cm pk/20

P01733  
€3.85



Wilton Candy Mould Mini Skull

03-0-0102  
€2.49

Other materials:

- 5 eggs
- 105 gram soft unsalted butter
- 210 ml water

Preheat the oven to 175°C (convection oven 160°C). Mix 1 kg FunCakes mix for Brownies as indicated on the package. Line a baking pan crosswise with parchment paper. Lubricate it with the bake release spray. Fill the pan with the batter and bake the brownie in 45-50 minutes. Release the brownie after baking from the pan and let this cool down on a grid.

Melt the white candy buttons as indicated on the package in the microwave, fill a decorating bag and close it with the icing bag tie. Cut of a tip and fill up the candy mold. Let this harden in the fridge for approx. 15 minutes.

Melt the remaining coloured candy buttons separately in the microwave, fill up the decorating bags and close them with the icing bag ties. Cut off a small tip of the bags and make a zigzag movement above the brownie with the coloured candy buttons. Immediately decorate them with the homemade skeleton and bones, the sugar decorations and sprinkles. Let it harden in the fridge for approx. 15 minutes.

Cut the brownies in squares and push the sticks into the brownie.

Made possible by FunCakes