

de leukste taarten shop



Lovely brownie night

Saint Nicholas and chocolate are inseparable. That's why we've put them together in this divine brownie cake! Do you think there can never be enough chocolate on the 5th of December, then this is your cake.

Boodschappenlijstje



FunCakes Mix for Cake Brownie 1kg

F10525
€8.95



FunCakes Mix for Enchanted Cream®
450g

F10130
€7.35



FunCakes Chocolate Chunks Milk 350g

F30140
€10.29



FunCakes Fondant Bright White 1kg

F20500
€9.49

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FunCakes Fondant Fire Red 1kg

F20520
€9.49



Katy Sue Silicone Mould Beaded Cross

CE0034
€10.45



Patisse Cooling Grid Round 32cm

01320
€7.19



Wilton Disposable Decorating Bags
pk/12

03-3111
€6.05



Other materials:

- 3 eggs (approx. 160 gram)
- 70 gram unsalted butter
- 185 ml water
- 50 ml skimmed milk
- 50 gram Schuddebuikjes

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 springform and lubricate it with cake release.

Put 640 grams of the FunCakes mix for Brownie with the 3 eggs, 70 gram of unsalted butter and 135 ml water in a bowl. Mix on low speed for 3 minutes to a thick batter, mix it by hand with the Chocolate Chunks and the Schuddebuikjes, Fill the springform with the batter and bake the brownie in approx. 45/50 minutes. This may differ depending on the oven! Then let it cool down on a grid.

Knead the white fondant and create 4 crosses using the mold. Mix 75 gram of the FunCakes mix for Enchanted Cream with 50 ml milk and 50 ml water for 3 minutes at high speed. Cut the brownie in 8 pieces. Put the Enchanted Cream in a decorating bag with tip 1M, pipe swirls on 4 pieces of brownie and place a sugar decoration on top of it. Roll out the red fondant and cut 4 pieces out of similar to the brownie pieces. Rub the 4 brownie pieces you have left with a bit of Enchanted Cream and place the pieces of red fondant on top of the cream. Paint the crosses with gold foodpaint and stick them with a bit of water on the red fondant pieces.