



Witch Hat Brownies

Bake delicious brownies and decorate them as witch hats for a nice Halloween treat.

Boodschappenlijstje



FunCakes Mix for Cake Brownie 1kg

F10525
€6.76



FunCakes Sugar Paste Raven Black 250g

F20135
€2.85



Wilton Recipe Right Non-Stick Cooling Grid 40x25cm

03-3136
€6.85



Patisse Parchment Paper Sheets 38x30cm pk/20

P01733
€3.85



FunCakes Edible Glue 50g

F54755
€3.05



FunCakes Sugar Paste Royal Purple 250g

F20200
€2.85



PME Lollipop Sticks 20cm pk/25

LS173
€3.35



Dekofee Profi Brush 1

DF0703
€3.50

Ingredients

- FunCakes Baking Mix for Cake Brownie 1kg
- FunCakes Edible Glue 50g
- FunCakes fondant black 250g
- FunCakes fondant dark purple 250g
- FunCakes Edible Metallic Paint Dark Gold 30ml
- Apricot jelly
- 2 Eggs
- 40g soft butter
- 75ml water

Supplies

- Wilton Rolling Stick with Rings
- Wilton Recipe Right Non-Stick Cooling Grid 40x25cm
- Patisse Baking Paper Sheets 38x30cm
- PME Mini Square Plunger Stick
- PME Lollipop Sticks 20cm
- Dekofee Profi Brush 1
- Brush
- Sharp Knife

Step 1: Make the FunCakes mix for brownies

Preheat the oven to 175°C (hot air oven 160°C). Make 360 grams of FunCakes mix for Brownies according to the instructions on the package. Fill a greased baking pan with the batter and bake the brownie for 40 minutes. Let it cool on a cake rack. Then cut into 8 points. Step 2: Roll out the fondant

Roll out the purple and black fondant on a work surface dusted with sugar baking powder. Cut out triangles the size of the brownie points from this. Coat the points with a little warm apricot jelly and stick the triangles on top. Roll out the yellow fondant thinly and cut strips of it. Then cut out 2 sizes with the plunger to make the buckles.

Step 3: Glue the strips and buckles on the hats

Stick the strips and buckles on the hats and paint them gold. Stick a stick in at the bottom and decorate them with a ribbon if necessary.