



## Basic Brownies

What is more tasteful than a delicious brownie? You can easily bake this brownie yourself with the step by step instructions. Use the FunCakes mix for brownies for a delicious result. Finish the brownies with melted white, dark or milk melts.

## Boodschappenlijstje



FunCakes Mix for Cake Brownie 500 g

F11195  
€5.29



FunCakes Chocolate Melts Milk 350 g

F30110  
€14.45



FunCakes Chocolate Melts Dark 350 g

F30105  
€15.45



FunCakes Chocolate Melts White 350 g

F30115  
€13.99



FunCakes Parchment Paper Sheets  
25x25 cm pk/50

F83460  
€3.95



Wilton Covered Brownie Pan Square  
22,5 x 22,5cm

03-3129  
€10.99



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

03-3136  
€6.85



Wilton Disposable Decorating Bags  
pk/12

03-3111  
€5.95



## Ingredients

- 500 g FunCakes Mix for Cake Brownie
- FunCakes Chocolate Melts Milk
- FunCakes Chocolate Melts Dark
- FunCakes Chocolate Melts White

## Tools

- Wilton Recipe Right Non-Stick Cooling Grid 40x25 cm
- Wilton Covered Brownie Pan Square 22,5 x 22,5cm
- FunCakes Parchment Paper Sheets 25x25 cm pk/50
- Wilton Disposable Decorating Bags 30 cm pk/12

## Step 1: Make the brownies

Bake the FunCakes Mix for Brownies according to the instructions on the package. Prepare the Wilton Covered Brownie Pan with the FunCakes Parchment Paper Sheets. After baking, turn the brownie out onto the Wilton Recipe Right Non-Stick Cooling Grid and let it cool. If you leave the parchment paper on while cooling, the brownie will stay nice and moist. Once cooled, remove the paper.

## Step 2: Melt the chocolate melts

Melt white, dark, or milk Chocolate Melts using a bain-marie, in the microwave, or with a chocolate melter. Spread the melted chocolate over the brownie. Let the brownie cool so the Chocolate Melts can set properly.

Tip: For decoration, melt 75 grams of another flavor (or color) of Chocolate Melts and pour it into a Wilton Disposable Decorating Bag. Cut a small tip from the piping bag and drizzle thin lines in a grid pattern over the brownie. You can use multiple colors if desired.

## Step 3: Enjoy these Basic Brownies

This recipe was made possible by FunCakes.