

de leukste taarten shop



American Brownie

It is fudgy, It is vivacious, it is the best thing a chocolate fan can get: The American Brownie!

Boodschappenlijstje



FunCakes Chocolate Chunks Dark 350g

F30135
€10.45



FunCakes Chocolate Chunks Milk 350g

F30140
€10.29



FunCakes Mix for Fudge Brownie 500g

F10175
€5.95



FunCakes Parchment Paper Sheets
25x25cm pk/50

F83460
€3.95

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Wilton Performance Pans Square Cake
pan 20x20cm

191003097

€12.29



Ingredients

- 500 g FunCakes Mix for Fudge Brownie
- 125 g FunCakes Dark Chocolate Chunks
- 125 g FunCakes Milk Chocolate Chunks
- 200 g melted unsalted butter
- 3 eggs (approx. 150 g)
- Walnuts and/or hazelnuts, chopped to taste

Tools

- FunCakes Parchment Paper Sheets 25x25 cm (pack of 50)
- Wilton Performance Pans® Square Baking Pan 20x20 cm



- Mixing bowl
- Mixer

Step 1: Preparation

Preheat the oven to 160°C/320° (fan oven 140°C/285°).

Step 2: Make the mix

Combine 500 g of the FunCakes Mix for Fudge Brownie with 200 g of melted butter. Add 3 eggs (150 g) and mix on low speed for 5 minutes until smooth. Add 125 g of chopped walnuts, hazelnuts, and/or FunCakes Chocolate Chunks as desired.

Step 3: Bake the brownie

Pour the batter into the Wilton Performance Pans® Square Baking Pan with FunCakes Parchment Paper Sheets. Bake the brownie for approximately 35 minutes in the center of the oven. Do not open the oven during baking!

Step 4: Let it set

The brownie will remain soft and fudgy inside. Allow it to cool completely after baking and let it firm up in the fridge for at least one hour before slicing.



Step 5: Enjoy this American Brownie