



Gluten Free Brownie with Blueberries and Blackberries

This Gluten Free Brownie is so easy to make, but oh so delicious! Even if you don't eat gluten, you can enjoy a nice creamy brownie! Combine the brownie with fresh blueberries and blackberries as a fresh counterpart. You will bake this brownie in no time and your house will smell delicious. A win-win situation!

Boodschappenlijstje



FunCakes Mix for Brownies, Gluten Free 500 g

F11100
€6.29



FunCakes Bake Release Spray 200ml

F54100
€4.99



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

03-3136
€6.85

Ingredients

- FunCakes Mix for Brownies Gluten Free 500 g
- FunCakes Bake Release Spray
- 250 g unsalted butter
- 3½-4 eggs (approx. 190 g)
- Blackberries and blueberries

Supplies

- Wilton Recipe Right® Square Pan 20x20cm
- Wilton Recipe Right® Non-Stick Cooling Grid - 40x25cm
- Wilton Parchment Paper Roll

Step 1: Bake the gluten free brownie

Preheat the oven to 180°C (convection oven 160°C). Prepare 500 g FunCakes Mix for Brownies Gluten Free as indicated on the package. Grease the baking pan and place a suitable piece of parchment paper on the bottom. Spoon the batter into the baking pan and bake the brownie for about 30-40 minutes. Leave it to cool on a cooling grid.

Step 2: Decorate the brownie

Decorate the brownie with blueberries and blackberries.

This recipe is made possible by FunCakes.