



Brownie Sheet Cake

Get a taste of the trend and dive into the world of sheet cakes with this delicious, irresistible Brownie Sheet Cake! @from.cup.to.cake is sharing this fantastic recipe to effortlessly bring a festive treat to your table for your birthday or any other celebratory occasion. Using FunCakes Fudge Brownie Mix as the base and adorned with a vibrant decoration of Swiss Meringue Buttercream in various colors, this Brownie Sheet Cake is just perfect if you're looking to try something different!

Boodschappenlijstje



FunCakes Mix for Fudge Brownie 500g

F10175
€4.68



FunCakes Mix for Swiss Meringue Buttercream 400g

F10145
€4.15



FunCakes Bake Release Spray 200ml

F54100
€4.99



FunCakes Sprinkle Medley Silver 65g

F51420
€3.15



FunCakes Decorating Bags 46cm pk/10

F85120
€4.09



Wilton Borders Tip set/4

03-3108
€7.35



Wilton Recipe Right Cookie Brownie Pan 27,5x17,5cm

03-3135
€5.75



Wilton Decorating Tip Open Star #6B

02-0-0168
€2.35



Wilton Decorating Tip Dropflower #2D

02-0-0149
€2.35



PartyDeco Candles Black/Gold pk/10

SCD-1-018ME
€3.39

Ingredients

- FunCakes Mix for Fudge Brownie 500 g
- FunCakes Mix for Swiss Meringue Buttercream 100 g
- FunCakes Bake Release Spray
- FunCakes Confetti Silver
- FunCakes Sprinkle Medley Silver
- RD ProGel® Concentrated Colour - Navy Blue
- RD ProGel® Concentrated Colour - Peach
- RD ProGel® Concentrated Colour - Grey
- 150 gr eggs
- 70 ml water
- 220 gr unsalted butter

Supplies

- FunCakes Decorating Bags 46 cm
- Wilton Borders Tip Set/4
- Wilton Recipe Right® Biscuit/Brownie Pan 27,5 x 17,5cm
- Wilton Decorating Tip #6B Open Star Carded
- Wilton Decorating Tip #2D Dropflower Carded
- PartyDeco Birthday Candles Plain Silver 12,5cm pk/12

Step 1: Bake the fudge brownie

Preheat the oven to 160°C (convection oven 140°C). Then, prepare 500 grams of FunCakes Fudge Brownie Mix as indicated on the packaging. Fill a greased and parchment-lined baking pan with the batter and bake the brownie in the middle of the oven for 35 minutes. Do not open the oven during baking! The brownie remains soft and creamy inside. Therefore, let the brownie cool after baking and let it set in the refrigerator for at least an hour.

Step 2: Make the Swiss meringue buttercream

Process the ingredients at room temperature. Prepare 100 grams of FunCakes Swiss Meringue Buttercream Mix as indicated on the packaging. Divide the cream into three different bowls and color the buttercream with the three different colors. Haven't achieved the desired color yet? You can always add more food coloring.

Step 3: Decorate the brownie sheet cake

Divide the colors into different piping bags, using nozzle #2D for the peach color, #6B for the navy color, and #32 for the gray color. Pipe rosettes on the brownie using the different nozzles. Decorate the brownie with FunCakes sprinkles and, finally, insert the candles into the brownie.

Step 4: Enjoy this delicious Brownie Sheet Cake or share it!

This recipe is made possible by @from.cup.to.cake.