



Beer Brownie

This recipe is perfect for true beer and chocolate lovers! These Beer Brownies make a very tasty gift for Father's Day. Treat to a unique and delectable combination of beer and brownie. Use your favorite beer and enjoy!

Boodschappenlijstje



FunCakes Mix for Cake Brownie 1 kg

F10525
€7.18



FunCakes Chocolate Chunks White 350 g

F30145
€10.53



FunCakes Bake Release Spray 200ml

F54100
€4.24



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

03-3129
€9.34

Ingredients

- FunCakes Mix for Cake Brownie 640 g
- FunCakes Chocolate Chunks White 100g
- FunCakes Bake Release Spray
- 150 g chopped hazelnuts
- 80 ml afflichem double beer
- 70 g soft unsalted butter
- 55 ml water
- 3 eggs (approx. 150 g)

Supplies

- Wilton Covered Brownie Pan

Step 1: Make the beer brownie batter

Preheat the oven to 180°C (convection 160°C) and grease the baking pan with baking spray. Place a sheet of baking paper on the bottom of the baking pan. Make 640 grams of the FunCakes Mix for Cake Brownie as directed on the package. Just note that the addition of water is divided into 55 ml of water and 80 ml of beer.

Step 2: Add nuts and chocolate

Coarsely chop the nuts and place into the batter along with the white chocolate. Place the batter into the baking pan.

Step 3: Bake the beer brownie

Bake the brownie for 35-40 minutes. Then let cool well and cut into pieces.

Step 4: Enjoy this delicious Beer Brownie!

This recipe is made possible by FunCakes.