



Sweet Butter Board

Butter boards have been trending lately and this Sweet Butter Board fits right in! This butter board actually contains smeared buttercream combined with delicious sweet brownies, cupcakes and cookies. Perfect for the sweet tooth! Serve the butter board during your birthday and surprise your guests with this new trend.

Boodschappenlijstje



FunCakes Mix for Fudge Brownie 500 g

F10175
€5.85



FunCakes Mix for Cookies 500 g

F10110
€4.75



FunCakes Mix for Cupcakes 500 g

F10105
€4.55



FunCakes Mix for Buttercream 500 g

F10125
€5.09



FunCakes Flavour Paste Crème Brûlée
100 g

F56125
€5.89



FunCakes Food Colour Gel Red 30 g

F44100
€3.55



FunCakes Bake Release Spray 200ml

F54100
€4.99



FunCakes Decorating Bags 41 cm
pk/10

F85110
€3.79



FunCakes Baking Cups Brown pk/48

F84255
€3.19



Wilton Recipe Right® 12 Cup Muffin
Pan

03-3118
€10.49



Wilton Comfort Grip Spatula Curved
22,5 cm

03-3133
€5.95



Wilton Recipe Right Square Pan
20x20cm

03-0-0038
€6.39



Patisse Parchment Paper Sheets
38x30cm pk/20

P01733
€3.75

Ingredients

- 500 g FunCakes Mix for Fudge Brownie
- 500 g FunCakes Mix for Cupcakes
- 500 g FunCakes Mix for Cookies
- 250 g FunCakes Mix for Buttercream
- FunCakes Flavour Paste Crème Brûlée
- FunCakes Freeze Dried Fruit Raspberry Crunch
- FunCakes Mini Fudge Choco
- FunCakes Food Colour Gel Red
- FunCakes Bake Release Spray
- 900 g unsalted butter
- 9 eggs (approx. 450 g)

Supplies

- FunCakes Decorating Bags
- FunCakes Baking Cups Brown
- Wilton Recipe Right® Muffin Baking Pan 12 cupcakes
- Wilton Recipe Right® Square Pan 20 x 20cm
- Wilton Wide Glide Rolling Pin
- Wilton Comfort Grip Spatula angled 22,5 cm
- Patisse Parchment paper
- Plastic foil
- Sharp knife

Step 1: Make the cookie dough

Process all ingredients at room temperature. Make 500 grams of the FunCakes Mix for Cookies as indicated on the package. Divide the cookie dough into two pieces and color 1 part with the FunCakes Food Colour Gel Red. Wrap the two pieces in plastic wrap and let set in the refrigerator for an hour.

Step 2: Make the cupcakes

Preheat the oven to 180°C (convection 160°C) and place the baking cups in the muffin baking pan. Make 500 grams of the FunCakes Mix for Cupcakes as directed on the package. Divide the batter among the baking cups and bake the cupcakes in 19-23 minutes golden brown. Then let them cool in the muffin baking pan on the countertop.

Step 3: Bake the cookies

Preheat the oven to 180°C (convection 160°C). Knead the dough from the refrigerator for a short while and roll out the two colors of dough to a thickness of about 1 ½ mm. Using two wet hands, slightly wet the rolled out red dough and place the white dough on top. Sprinkle the dough with the FunCakes Freeze-Dried Fruit Raspberry Crunch and roll it out together to a thickness of about 2 mm.

Cut strips of the dough with a sharp knife and place on a baking tray lined with baking paper. Bake the cookies for about 8-12 minutes until light brown. After baking, let cool it well flat on the countertop.

Step 4: Bake the brownies

Preheat the oven to 160°C (convection 140°C). Then make 500 grams of the FunCakes Mix for Fudge Brownie as directed on the package. Line the brownie baking pan with baking paper and spray the edges with baking spray. Place the batter into the baking pan and bake for about 35 minutes. Do not open the oven while baking! The brownie will remain soft and creamy inside. After baking, let the brownie cool and let it set in the refrigerator for at least an hour before slicing.

Step 5: Make the buttercream

Make 200 grams of the FunCakes Mix for Buttercream as directed on the package. Divide it into two portions and flavor one portion with the FunCakes Flavoring paste Crème Brûlée. Leave the rest of the buttercream plain.

Step 6: Assemble the butter board

Put some natural buttercream on a spatula and wipe it on the board, making two rows below each other. Repeat this step with the crème brûlée buttercream and continue until you are satisfied.

Cut the fudge brownie into small square pieces and place them on the board. Break the cupcakes into chunky pieces and place them on the board as well. Place the cookie sticks next to them and sprinkle some freeze-dried fruit raspberry and mini fudge chocolate over the buttercream. Finally, drizzle some flavor paste crème brûlée all over the board.

Step 7: Enjoy this delicious Sweet Butter Board!

This recipe was made possible by FunCakes.