



Gluten free Brownie Cake with Avocado

Gluten-free food doesn't have to be boring, especially with desserts. So make this delicious Gluten-Free Brownie Cake with Avocado. The cake is made with FunCakes Mix for Gluten Free Brownies and decorated with raspberries and avocados. This combination is truly heavenly and also makes for a colour party!

Boodschappenlijstje



FunCakes Mix for Brownies Gluten Free
500g
F11100
€5.03



FunCakes Icing Sugar Gluten Free
500g
F11130
€3.75



FunCakes Flavour Paste Vanilla 100g
F56210
€5.79



FunCakes Bake Release Spray 200ml
F54100
€4.99



Wilton Recipe Right Non-Stick Cooling
Grid 40x25cm
03-3136
€6.85



Wilton Decorator Preferred Spatula
Angled 32,5cm
02-0-0180
€9.69



Wilton Decorator Preferred Deep
Round Cake Pan Ø20x7,5cm
03-0-0034
€8.84



Wilton Cake Leveler 25cm
03-3105
€11.49

Ingredients

- FunCakes Mix for Gluten Free Brownies 500 g
- FunCakes Icing Sugar 8 tbsp
- FunCakes Flavour Paste -Vanilla- 1 tbsp
- 3 leafs of gelatin
- 250 g unsalted butter
- 4 eggs (approx. 200 g)
- 250 g frozen raspberries
- 3 ripe avocados
- 125 g fresh raspberries
- Half a lemon, squeezed

Supplies

- FunCakes Bake Release Spray
- Wilton Decorator Preferred® Deep Round Pan Ø 20x7,5cm
- Wilton Ultimate Cake Leveler
- Wilton Decorator Preferred Spatula Angled
- Wilton Chrome-Plated Cooling Grid
- Blender
- Saucepan
- Large sieve

Step 1: Bake the Gluten Free Brownie Cake

Preheat the oven at 180°C (convection oven 160°C). Prepare 500 grams of FunCakes Mix for Gluten Free Brownies as indicated on the package. Grease the baking pan with Bake Release spray and fill the baking pan with the batter. Bake the brownies in approx. 40 minutes. Let the brownie cool down on a cooling grid after baking.

Step 2: Make the filling for the cake

Clean the avocados and keep three slices a side for decoration. Mash the rest of the avocados with the blender to a smooth mass. Add 1 tablespoon of vanilla flavour, 5 tablespoons of icing sugar and the half of a lemons juice and mix this with the blender. Place in the fridge until you use it.

Step 3: Make the raspberry topping

Soak the gelatin in plenty water. Mash with the blender some water and the frozen raspberries to a mush. Press the mush true a sieve with a spoon (above a bowl). Add 3 tablesppons icing sugar to the smooth mass. Heat the raspberry mass in a saucepan and stir the squeezed gelatin into the mass. Let this cool down a bit.

Step 4: Fill the Brownie Cake

Cut the brownie twice with the cake leveler and fill it with the avocado cream. Place the layers on each other and pour the raspberry mass over the brownie.

step 5: Decorate the Brownie Cake with Avocado

Decorate the brownie with fresh raspberries and a few slices of avocado.

This recipe is made possible by FunCakes.