



Halloween Cake Brownie

This colourful Halloween Cake Brownie, created by [@from.cup.to.cake](https://www.instagram.com/from.cup.to.cake), is the perfect treat for Halloween! The mini marshmallows add a fun twist and give it a wonderfully soft, chewy texture. Easy to make, but so much fun to do! With different piping tips and bright colours, you'll turn it into a truly festive baking project.

Boodschappenlijstje



FunCakes Mix for Swiss Meringue
Buttercream 400 g

F10145
€5.20



FunCakes Mix for Cake Brownie 500 g

F11195
€5.30



Wilton Cake Release Spray

04-0-0513
€5.75



Wilton Sugar Decorations Happy
Halloween set/8

04-0-0557
€5.00



Wilton Liquid Color Sunny Yellow 30 g

04-0-0538
€4.00



Wilton Liquid Color Classic Black 30 g

04-0-0546
€4.00



Wilton Liquid Color Plum Purple 30 g

04-0-0547
€4.00



Wilton Liquid Color Peachy Pink 30 g

04-0-0582
€4.00



FunCakes Mini Marshmallows 50 g

F51100
€2.80



FunCakes Decorating Bags 41 cm
pk/10

F85110
€3.80



Wilton Decorating Tip #2D Dropflower
Carded

02-0-0149
€2.35



Wilton Decorating Tip #1M Open Star
Carded

02-0-0151
€2.35



Wilton Decorating Tip #6B Open Star
Carded

02-0-0168
€2.35



Wilton Decorating Tip #022 Open Star
Carded

02-0-0295
€1.70



Wilton Recipe Right® Biscuit/Brownie
Pan 27,5 x 17,5cm

03-3135

€7.20

Ingredients

- 500 g FunCakes Mix for Cake Brownie
- 100 g FunCakes Mix for Swiss Meringue Buttercream
- Wilton Happy Halloween Sugar Decorations set/8
- Wilton Cake Release Spray
- Wilton Liquid Color Classic Black
- Wilton Liquid Color Plum Purple
- Wilton Liquid Color Peachy Pink
- Wilton Liquid Color Sunny Yellow
- 50 g FunCakes Mini Marshmallows
- 3 eggs
- 50 g butter for the Cake Brownie + 220 g butter for the buttercream
- 100 ml water for the Cake Brownie + 70 ml warm water for the buttercream

Necessities

- FunCakes Piping Bags
- Wilton Decorating Tip #2D Dropflower
- Wilton Decorating Tip #6B Open Star
- Wilton Decorating Tip #22 Open Star Carded
- Wilton Decorating Tip #1M Open Star Carded
- Wilton Recipe Right® Biscuit/Brownie Pan 27.5 x 17.5 cm

Step 1: Bake the Cake Brownie

Make sure all ingredients are at room temperature. Preheat the oven to 175°C (convection oven 160°C). Spray the Wilton Recipe Right® Biscuit/Brownie Pan with Wilton Cake Release Spray.

Combine the FunCakes Mix for Cake Brownie, eggs, butter, and water in a bowl and mix slowly for 3 minutes until you have a thick batter. Pour the batter into the greased pan and sprinkle the FunCakes Mini Marshmallows on top. Bake for about 35-40 minutes in the middle of the oven.

Allow to cool completely before you start decorating.

Step 2: Make the Swiss Meringue Buttercream

Whip the FunCakes Mix for Swiss Meringue Buttercream and warm water with a whisk for 8 minutes until light and fluffy. Add the butter in 4 parts, mixing each time until fully incorporated. Then mix for another 8 minutes on high speed until smooth and creamy.

Step 3: Colour the Buttercream

Divide the buttercream into 4 portions and place each in a separate bowl. Colour each portion with one of the Wilton Liquid Colors.

Fill separate FunCakes piping bags with the different colours of buttercream and use the various Wilton piping tips. If you want to pipe two different colours with the same style of swirl, simply switch piping tips between bags.



Step 4: Decorating

Pipe the buttercream swirls randomly over the Cake Brownie, alternating colours and shapes to create a vibrant, playful look. Finish it off with the Wilton Happy Halloween Sugar Decorations.

This recipe was created in collaboration with [@from.cup.to.cake](https://www.instagram.com/from.cup.to.cake).