



Brownie Heart

It's always time for a brownie, and in this shape it's perfect for Valentine's Day! The heart is made with the FunCakes mix for Fudge Brownie and decorated with pink and purple buttercream.

Boodschappenlijstje



FunCakes Mix for Buttercream 500 g

F10125
€5.09



Wilton Icing Color - Sky Blue - 28g

04-0-0045
€2.59



Wilton Icing Color - Rose - 28g

04-0-0043
€2.59



Wilton Icing Color - Violet - 28g

04-0-0034
€2.59



Wilton Decorating Tip #4B Open Star Carded

02-0-0159
€2.35



FunCakes Mix for Fudge Brownie 500 g

F10175
€5.85



Wilton Decorating Tip Drop Flower #1B

02-0-0222
€2.35



Wilton Performance Pans® Square Cake pan 20x20 cm

191003097
€12.29

Ingrediënts

- FunCakes Mix for Fudge Brownie 500 g
- FunCakes Mix for Buttercream 200g
- Wilton Icing Color - Sky Blue
- Wilton Icing Color - Rose
- Wilton Icing Color - Violet
- 200 ml water
- 240 g unsalted cream butter
- 200 g melted cream butter
- 3 eggs (150 g)
- Sprinkles of your own choice

Step 1: Prepare the baking mixes

Prepare 500 grams of Fudge Brownie mix as described on the packaging, or in this [recipe](#). Meanwhile, prepare 200 grams of buttercream mix as described on the packaging or in this [recipe](#). Divide the buttercream over five bowls.

Step 2: Colour the buttercream

Combine Rose and Sky Blue icing colors to get light, medium and dark pink colors shown. Combine Sky Blue and Rose icing colors to get light and medium purple colors shown. Tint 1 cup icing each light pink, medium pink, dark pink, light purple and medium purple using color combinations provided.

Step 3: Decorate the brownie heart

Cut the brownie in 34 pieces. Use 33 pieces to create the heart on a cake drum. Fill the decorating bag as following: tip 2a and dark pink; tip 4B and medium pink; tip 2D and light pink; tip 1M and light purple; tip 1B and medium purple. Decorate the heart with dots of buttercream, alternating colours. Decorate the buttercream with sprinkles.

Made possible by Wilton.