



Recipe Brownie with Raspberry & Toffee

Fruit, candy and chocolate combined in one... does it get even better? In this brownie with decorations from deco melts and fudge cubes it comes altogether.

Boodschappenlijstje



Patisse Parchment Paper Sheets
38x30cm pk/20

P01733
€3.85



PME Deep Square Pan 20 x 20 x 7,5 cm

SQR083
€16.09



FunCakes Deco Melts - Toffee Flavour-
250g

F25310
€4.59



FunCakes Deco Melts - Raspberry
Flavour- 250g

F25315
€4.59



FunCakes Decorating Bags 30 cm
pk/10

F85100
€3.15



FunCakes Mix for Cake Brownie 1 kg

F10525
€8.45

Other materials:

- 160 gram eggs
- 70 gram unsalted butter
- 135 ml water
- Microwave-safe bowl

Step 1: Brownie

Preheat the oven to 175°C (convection oven 160°C). Put 640 gram FunCakes mix for Brownies, 160 gram eggs, 70 gram butter and 135 ml water in a bowl and mix on low speed for 3 minutes to a thick batter. Line a baking pan with buttered parchment paper and fill with batter. Bake the brownies in the preheated oven for 45 minutes.

Step 2: Decorating

Melt the raspberry and toffee melts as described on the packaging and put it in decorating bags. Cut the tip off and drizzle it over the brownie. Decorate with the fudge cubes.