



Stacked brownie with flowers

Make this delicious cake with the FunCakes mix for brownies! This cake is filled with cream, blueberries, raspberries and black berries. Decorate the cake with beautiful flowers.

Boodschappenlijstje



Culpitt Floral Wire Dark Green set/20
-22 gauge-

1385G
€4.65



Patisse Parchment Paper Sheets
38x30cm pk/20

P01733
€3.85

JEM Tool 12, Petal Frill & Half Round

109SE012
€4.09



PME Cake Leveler Large -40 cm-

CL18
€11.79



Scrapcooking Food Tweezer

SC5120
€4.45



PME Flower Blossom Plunger Cutter
set/4

FB550
€9.99



Patisse Adjustable Baking Frame
25-46cm

P02167
€14.35



PME Palette Knife Angled Blade -23
cm-

PK1013
€4.99



Sugarflair Paste Colour CLARET, 25g

A116
€4.55



Sugarflair Paste Colour PINK, 25g

A117
€4.55



PME Plastic Rolling Pin 22,5 cm

PP86
€5.85



Culpitt Floral Wire Dark Green set/50
-26 gauge-

1386G
€4.39



Sugarflair Paste Colour LILAC 25g

A132
€4.55



Sugarflair Paste Colour Pastel Pink
Honey 25g

A326
€4.65



PME Petal Glue -Edible Glue- 60g

104FP006
€2.95



Patisse Silver-Top Baking Plate
34x24cm

P03638
€9.15



FunCakes Mix for Cake Brownie 1 kg

F10525
€8.45



FunCakes Food Colour Gel Holly Green
30 g

F44175
€3.55



FunCakes Bake Release Spray 200ml

F54100
€4.99



Dekofee Floral Tape -Middle Green-
12mm

DF0731
€3.15



Wilton Recipe Right Non-Stick Cooling
Grid -40x25 cm

03-3136
€6.85



FunCakes Chocolate Drops Milk 350 g

F30125
€11.89



FunCakes Gum Paste White 1 kg

F20795
€13.85

Other materials:

- 10 eggs (approx. 500 gram)
- 210 gram unsalted butter
- 420 ml water
- 750 ml cream
- 3 bags of klopfix
- Blueberries, raspberries and blackberries
- Secateurs
- Ruler
- Bread knife
- Tablespoon of cornstarch
- Oasis
- Tablespoons
- Wire cutter pliers
- Cotton sewing thread

Make the flowers one day in advance.

Colour 50 grams gumpaste lilac, 50 grams light pink and 50 gram darker pink. Save them until you need them in a closed plastic bag. Fill the pouch with cornstarch dusting, always use a little bit of work on your board to roll on

Roll the lilac gumpaste thinly on the smooth side of your cell board. Insert a small flower garland plug from the set still five flowers and place them in the thickest foam from the kit. Press with a ball tool in the middle of the flower to stand a little bulb. Cut the heads from one side of the stamen, put on the other head a little glue and insert it through the center of the flower. Make 56 and let them dry.

Cut floral wire 26 into three parts. So you have each flower 4 wires. Turn veining board that with the veins upwards. Put a small amount of cornstarch and roll the pink gumpaste thinly on the veins. Put petals of the poppy plug so that the grain is in the middle. Put some glue on the floral wire and insert it gently into the grain. Put the petal on the purple foampad and make the edges with the ball tool thin. Roll the veining tool on the sheet until a nice impression capable. Place the blade on the thick foam and push the ball tool on the center (caution when floral wire) to the leaf beautiful oozing. Put him on the back of a spoon to dry. Do so for every 4 flower petals. Let the leaves lying on the spoon dry for 4 hours and then insert the wire into a piece of oasis so that the bottom can dry.

Make a loop on half a 22 wire. Rotate the bottom of the tab so that you get a curl with an excellent piece of 2 cm. Thread a piece of cotton thread around two fingers, 15 times. Get your fingers, fold it and put it on the loose piece of floral wire-curl. Squeeze the wire densely, and put a piece of floral tape tightly to secure the wires. Then cut the threads open so you get stamens.

Make a little gumpaste green, turning a ball the size of a pea and put it at the top of the curl so that it sits above the stamens. Squeeze the tweezers 5 dashes in the top so that forms the capsule. Let it dry for a day.

Take half a 22 wire and put on top of a piece of floral tape. Make therefore a little flower firm, roll the tape down and put a flower for every centimeter fixed, 8 per thread. Make as 7 branches. If the

flowers could become loose then you can fix them with a little glue. Put a piece of floral tape just below the stamens of the poppy's. Take the 2 petals and put them firmly, then secure the other two. Put the tape all the way down to the wire.

Preheat the oven to 175°C (convection oven 160°C). Place a piece of baking paper on a baking plate and place the adjustable baking ring on top. Expand as wide as far (30 x 40 cm) so you can cut out three cakes of 20, 15 and 10 cm. Lubricate the baking ring.

Mix 2kg mix for brownies, 10 eggs, 210 gram butter and 420 ml water in a bowl. Beat the batter on low speed for 3 minutes until a thick batter. Add the chocolate chunks. Full the baking ring with the batter and make the top smooth with a spatula. Bake the cake for approx. 1 hour. Carefully remove the baking ring and let it cool down on a grid.

When the brownie is cooled down, cut out the cakes of 20, 15 and 10 cm using the bread knife and the ruler.

Beat the cream with 5 tablespoons of icing sugar, 3 bags of klopfix and a bit of claret colouring. Add some blackberries, raspberries and blueberries and mix it. Keep some berries aside for the decoration.

Cut the brownie with the cake leveler twice and fill them bit the cream. Cut a carton a bit smaller than 15 cm, also do this for the 10 cm. Place the largest brownie on the drum. Cut the dowels on the correct height and place them in the 15 cm brownie. Repeat this for the 10 cm brownie. Use a minimum of 4 dowels per cake.

Decorate the cake with the berries and the flowers.