

# Halloween Brownie Cake

 Difficult

## Ingredients

75g Dr. Oetker Fine Cooks' Extra Dark Chocolate  
150g (5½oz) butter  
300g (10½oz) caster sugar  
3 medium size eggs  
150g (5½oz) plain flour  
450g (1 lb) Dr. Oetker Plain Chocolate Chips

## For the butter icing

100g (3½oz) butter, softened  
½ tbsp hot water  
150g (5½oz) icing sugar, sifted

## To decorate

Green Food Colouring  
1 tube of Dr. Oetker Black Writing Icing  
1 tube of Dr. Oetker Yellow Writing Icing  
6 chocolate coated mini rolls  
4 large white marshmallows  
skeleton and bat shaped jelly sweets  
5 foil wrapped chocolate pumpkins  
1 pot dark green or black sprinkles  
30cm (12 inch) square cake board

## Method

1. To make the brownies, preheat the oven to 180°C/ 350°F/Gas Mark 4. Grease a baking tray and line the base with greaseproof paper.
2. Melt the Extra Dark Fine Cooks' Chocolate and the butter together, either in the microwave or in a bowl over a pan of simmering water.
3. Add the sugar, eggs and flour to the chocolate and mix well. Stir in ¾ of the Chocolate Chips.



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4. Pour into the lined baking tray and sprinkle on the remaining Chocolate Chips.
5. Cook for approx. 30 – 40 minutes (depending how gooey you like them) or until firm to the touch. Allow to cool in the tin.
6. Turn out the cooled, cooked brownie onto a clean surface and, using a sharp knife or cutters, cut out six tombstones, a church or haunted house and a gate.
7. To make the butter icing, put the butter into a bowl with the hot water and mix together well. Beat in the sifted icing sugar a little at a time, until the mixture is light and creamy. Colour with Green Food Colouring and spread all over the cake board.
8. Using the Writing Icing, pipe RIP on the tombstones and add several pairs of eyes to the church or house along with details on the gate.
9. Arrange the cut out brownies on top of the butter icing on the board, pushing them in gently to help them stay in position. Add the mini rolls in front of the tombstones.
10. Make the ghosts by cutting the marshmallows in half diagonally and piping on the features. Stick to the brownie shapes with a little icing. Finish off by adding the skeleton, bats, pumpkins and dark green or black sprinkles.

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