

luxe . chocolate . recipes

by *Jodie V.*

Chocolate Brownie Layer Cakes with Rainbow Buttercream

INGREDIENTS

BROWNIES

375g Callebaut dark couverture chocolate callets (buttons)
375g unsalted butter (chopped)
250g caster sugar
100g brown sugar
6 large eggs (free range always)
1 tsp good quality vanilla extract
250g plain flour

RAINBOW BUTTERCREAM

4 cups pure icing sugar
250g unsalted butter
2 tablespoons good quality vanilla extract
up to ¼ cup milk (if necessary)

METHOD

BROWNIES

Preheat oven to 180°C.

Melt chocolate and butter together in microwave or in bowl over simmering pan of water.

Add caster sugar and brown sugar, gently whisking til combined.

Add eggs, lightly beaten, gently whisking til combined.

Add vanilla.

Fold through flour til combined.

Pour into 2 x baking paper lined baking pans, (around 24cm x 35cm)

Cook at 180 Deg C, for 15 mins, until desired baked consistency. (when a skewer is inserted in the middle, it comes out with sticky crumbs on it, not just liquid).

Cool in pan.

RAINBOW BUTTER CREAM

Beat softened butter with paddle attachment on stand mixer, or using hand held mixer or whisk by hand.

Add icing sugar ½ cup at a time, ensuring icing sugar is fully incorporated with butter before adding more, to ensure a non grainy texture.

Towards the end, add vanilla, and if necessary, add a little milk to reach a softer consistency if butter cream seems too thick to pipe smoothly.

Divide buttercream into four equal bowls, and colour with food colouring to achieve desired colour. I've used blue, pink, yellow and green. Place a star nozzle piping tip in a piping bag. Place each colour of buttercream in separate piping bags, and pipe a strip of each colour in the new piping bag that has the star nozzle in it, piping from the nozzle end to 2/3 of the way up the bag. Twist the end and tension piping bag, and multi coloured buttercream should appear when piping!

TO ASSEMBLE

Using a cookie cutter, cut rounds of cooled brownie.

Using a star nozzle in a piping bag, pipe butter cream onto brownie rounds, and stack on top of each other as desired. Place Persian fair floss on top, and sprinkle with colourful candy sprinkles if desired.