

— R&H Fudgie Brownie —

# DECORATING GUIDE

Ideas from our most TALENTED DECORATORS



# — BROWNIE WEDDING CAKE —

## Brownie Wedding Cake

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Give the brownie loving bride a wedding cake that she can't resist. Use either pre-made layers or bake and ice brownies to create a fudgie masterpiece.



### Step 1

Start with either pre-made R&H® Fudge Iced Fudgie Brownie Half sheets or make up and ice half sheets using the R&H® Fudgie Brownie Mix and Spread 'N Gloss™ Cake Icing.

### Step 2

Cut the brownies to form the 3 cake tiers – 8", 4" and 2". Create each tier by cutting the brownies with a cutter or tracing around the correct sized cake pans. You'll need two layers for each tier.

### Step 3

Create the tiers individually. First take one 8" layer and spread a thick layer of Select™ Chocolate But-R-Creme™ Icing and place the second layer on top. Refrigerate. Repeat this step for the 4" and the 2" tiers.



### Step 4

Using Select™ Chocolate But-R-Creme™ Icing, pipe adjoining dots or scallops around base of each tie.



### Step 5

Using Select™ Cream Cheese Icing, pipe ribbons or scallops around the side of each tier to add more decoration and color.



### Step 6

Add white chocolate flower blossoms and other dark chocolate decorations to finish with elegance!

# — BROWNIES —



## Iced Brownie Cupcakes

Almond Delight, Perfect Butter Pecan, and Heavenly Hazelnut moist brownie cupcakes with gourmet icings are sure to be a hit with even the most discerning cupcake connoisseur.

1. Follow directions on the bag to create brownie batter from R&H® Fudgie Brownie Mix.
2. Pour batter into lined muffin pans and bake accordingly (we used shiny silver baking cups for extra flair). Cool.
  - For Almond flavored icing: Mix Select™ Cream Cheese Icing and Select™ White But-R-Crème™ Icing with DDA® Almond Flavoring. Garnish with sliced Almonds.
  - For Butter Pecan flavored icing: Mix Select™ Cream Cheese Icing and Select™ Caramel Glossy Icing with DDA® Praline Flavoring. Garnish with chopped Pecans.
  - For Chocolate Hazelnut flavored icing: Mix Nutella® with Chocolate VelveTop™ and garnish with crushed hazelnuts.



## Brownie Truffles and Brownie Pops

1. Bake a pan of brownies using R&H® Fudgie Brownie Mix, following the directions on the bag.
2. Crumble cooled brownies into a bowl.
3. Use an ice cream scoop to scoop the crumbled brownies into spheres.
4. Push a piece of SNICKERS® or other candy into the center and roll into smooth 1 to 1.5 inch balls.
5. Let truffles freeze for at least 6 hours. For Pops - place a lollipop stick into balls before freezing.
6. Heat Dark Chocolate Coating according to the manufacturer's directions.
7. To make truffles: Poke a semi-thawed ball with a toothpick and dip into melted coating. Let the excess chocolate drip off and place truffle on a pan liner to dry completely. Embellish by drizzling with Select™ Caramel Glossy Icing and topping with a piece of chopped candy.
8. To make pops: Dip frozen pop into melted coating. Let the excess chocolate drip off and then cover in chocolate blossoms, chopped candy pieces or chopped nuts before coating fully sets.

# — BROWNIES —



## Turtle Brownies

1. Follow directions on the bag to create brownie batter from R&H® Fudgie Brownie Mix. Incorporate chopped pecans into batter before baking. Pour into pans and bake accordingly. Cool.
2. Decorate brownies by piping small squiggles of Select™ Caramel Glossy and Cream Cheese Icings.
3. Create “turtle” from whole pecans, Select™ Caramel Glossy Icing and Rich ‘N Gloss Fudge Icing.



## Brownies N’ Cream Whoopie Pies

1. Follow the directions on the bag to create brownie batter using R&H® Fudgie Brownie Mix.
2. Pour batter into a whoopie pie or bun pan. Bake accordingly and let cool.
3. Mix Vanilla VelveTop™ Icing with crushed chocolate sandwich cookies.
4. Fill whoopie pies with VelveTop™ cookies and cream mixture and sandwich together.



# — BROWNIES —



## Frozen Brownie Sandwiches

1. Bake pans of brownies using the R&H® Fudgie Brownie Mix. Cool.
2. Cut the brownies with a biscuit cutter and split into halves to form the sandwich.
3. Fill with ice cream inspired fillings below, freeze and enjoy!
  - Mint Chocolate Chip Filling: Mix Select™ White But-R-Creme™ Icing, green food coloring and Mint Flavoring. Fold in Chocolate Shavings for a classic Mint Chocolate Chip flavor.
  - Butter Pecan Filling: Mix Select™ Cream Cheese Icing, Select™ Caramel Glossy Icing and Praline Flavoring. Finish by rolling in Chopped Pecans.
  - Cherry Vanilla Filling: Mix Select™ White But-R-Creme™ Icing, red food coloring and DDA® Cherry Flavoring. Finish by rolling in Crushed Cherry Candy.



## Brownie Push-Pop

1. Pipe Chocolate VelveTop™ into bottom of a push-pop.
2. Add a layer of SNICKERS®, TWIX®, or other candy pieces.
3. Add a layer of R&H® Fudgie Brownie pieces made from R&H® Fudgie Brownie Mix.
4. Pipe in Rich N' Glossy Cake Icing as the next layer.
5. Add another layer of candy pieces.
6. Pipe a layer of Select™ Caramel Glossy over candy pieces.
7. Add more brownie.
8. Fill to top with Chocolate VelveTop™ and finish with an additional dollop of Chocolate VelveTop™ and sprinkle candy.

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## Brownie Dessert Pizza

1. To make crust: Follow directions on the bag to create brownie batter from R&H® Fudgie Brownie Mix. Pour batter into tart pans and bake accordingly. Cool.
2. Spread Select™ Caramel Glossy over brownie for the “sauce”.
3. Melt dark and white chocolate coatings and drizzle over brownie “pizza”.
4. Immediately sprinkle chopped candy pieces like M&M’s®, SNICKERS® and TWIX®, on top. Experiment with other chopped candy too!
5. Drizzle more heated chocolate over top if desired.

# BROWNIE GUIDE PRODUCT LIST

## Brownies

- R&H® Fudgie Brownie Mix
- R&H® Fudgie Brownie Batter
- R&H® Un-Iced Ready-to-Cut Fudgie Brownie Halfsheets
- R&H® Fudge Iced Ready-to-Cut Fudgie Brownie Halfsheets

## Chocolate & Candy

- Chocolate Coatings (White and Dark)
- Chocolate Decorations
- Chocolate Shavings
- Chocolate Chips
- M&M's®
- SNICKERS®
- TWIX®

## Nuts, Flavors & Extracts

- Almond Flavoring
- Cherry Flavoring
- Praline Flavoring
- Mint Flavoring
- Chopped Nuts (almonds or pecans)
- R&H® Green and Red Food Colorings

## Icings

- Select™ Chocolate But-R-Creme™ Icing
- Select™ Cream Cheese Icing
- Select™ White But-R-Creme™ Icing
- Select™ Caramel Glossy Icing
- Dawn® Rich 'N Glossy Fudge Icing
- Chocolate VelveTop™ Icing
- Vanilla VelveTop™ Icing

## Toppings & Inclusions

- Crushed Cherry Candy
- Crushed Pretzels
- Hazelnuts
- Nutella®
- Crushed Chocolate Sandwich Cookies
- Peanut Butter
- Patriotic Sprinkles



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we're bringing you the solutions that make your job easier.

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