

HALL O'ZWEEN

GHOST BROWNIES

MARSHMALLOW CREAM

INGREDIENTS:

100ml hot water plus 1/4 cup
boiling water
1 cup sugar
10g gelatine (or one sachet)
1 egg white

METHOD:

Add 1/4 cup boiling water to a small bowl, sprinkle in the gelatine and whisk to dissolve. Use an electric mixer with a balloon whisk attachment to beat egg white until stiff peaks form.

Dissolve sugar in 100ml water in a small saucepan over medium-high heat. Bring to the boil without stirring until the mix reaches 115-120C on a sugar thermometer (about 10 mins). Take off heat. Add gelatine mix, whisk to combine. Pour mix into heatproof jug with pouring lip. Turn mixer to low, slowly add hot sugar syrup into egg white mix by pouring in a very slow, thin stream. When syrup is added, turn mixer to high speed beat for 10 minutes until thick and cool.



METHOD:

Make up your favourite brownie mixture and bake (preferably with chocolate frosting included). In the meantime, make your marshmallow. When still warm, spoon it into a piping bag and cut a large 1cm hole or use a large nib.

On a baking sheet, pipe your ghosts. Leave to set for at least four hours, or until the marshmallow starts to set. Add faces to the ghosts with black icing.

Spread a thin layer of chocolate icing over your cooled brownies. Place the ghosts on the brownie icing using a wet knife and fork to prevent them from sticking.