

Try out this recipe!

Written by Gallupsun Staff
Friday, 04 November 2022 05:45



Brian's Brain Cake

Ingredients

- 1 box red velvet cake mix and ingredients to make cake (usually oil, water and eggs)
- 1 cup vanilla frosting
- 1 package 12 oz., bright white candy melts
- 1/4 cup corn syrup
- cornstarch
- 2 tablespoons honey
- 2 tablespoons strawberry jam, not jelly
- Wilton burgundy color gel food coloring

Instructions

Try out this recipe!

Written by Gallupsun Staff
Friday, 04 November 2022 05:45

1. Preheat oven to 350 degrees and grease a 6 cup/1.5 L glass mixing bowl with nonstick cooking spray and set aside.
2. Prepare cake mix in a mixing bowl according to package directions. Pour into prepared pan and bake for 30-35 minutes or until a toothpick inserted in the center comes out clean. Let cool completely.
3. After cake is cooked, make candy clay.
4. Melt white candy melts according to package directions. Stir in corn syrup until a clay forms. Drop onto a large piece of plastic wrap and wrap tightly. Cool and refrigerate for an hour or overnight.
5. Remove candy clay from refrigerator and remove a small portion by breaking it off. Candy clay is very hard so use a small section. Knead in your hands until smooth. Use cornstarch dusted on a cutting board or your hands if the candy clay begins to stick.
6. Remove cake from bowl and use a bread knife to saw off the top cake and even it up. Use a bread knife to shave off small parts and pieces of the cake to create a brain shape. Place a small dollop of frosting onto a serving plate and place cake, flat side down onto the plate. Frost the cake with a thin layer of frosting.
7. Roll about a 1" piece of candy clay into a long snake about 1/4" thick. Attach to one side of the frosting and wrap it around to resemble a brain. Repeat, until the entire cake is covered.
8. In a small bowl, add honey, strawberry jam and coloring. Mix well until you have a deep, dense blood- like color. Use a pastry brush to spread onto the brain to create blood. Gently fill the gaps and spaces of the brain.
9. Slice and serve.

Try out this recipe!

Written by Gallupsun Staff

Friday, 04 November 2022 05:45
