

How to Make a Delicious Brain

Did you know that besides all the serious stuff about the brain, that **you can actually have fun with it.**

As a matter of fact **you can even make a delicious brain** at that.

As you know from reading these posts that creativity mostly comes from the brain's right hemisphere. I thought you would enjoy seeing **how some right-brainers have turn a brain into an epicurean delight.**

How does a **Brain Cake** sound to you?

Better yet, there's an actual **Bleeding Brain Cake.**

If that sounds too squeamish, you could start with **some really cute Blood-Clot Brain Cupcakes.**

You'll find everything you need to get started posted below.

Thank you Money Women and Brains blog readers for your support during this recent 30 day blog challenge sponsored by Dr. Jeanette Cates. I'm very appreciative that you have been following these posts, re-tweeting them and adding your comments.

Its been a wonderful opportunity to share with you some insightful knowledge about how your brain functions and how both the female brain and the male brain each have their own unique qualities.

I look forward to keeping you posted.

Now, check out these great recipes below. They look really **yummy!**

by Joyce Hansen

How to Make a Brain Cake – dranzer8

How to Make a Bleeding Brain Cake – Zombie Reporting Center

How to Make Bloody Brains Cupcakes

–<http://www.notquitenigella.com/2009/02/12/blood-clot-and-brain-cupcakes-happy-friday-the-13th-for-tomorrow/>

An original recipe by Not Quite Nigella adapted from an idea by Claire Crespo



Makes 8

Ingredients

- 300g (2 cups) self-raising flour
- 2/3 cup caster sugar
- 80ml (1/3 cup) vegetable oil
- 1 large egg
- 175ml/6 fl oz buttermilk
- 1 tsp vanilla extract
- 8 teaspoons good-quality strawberry jam mixed with some red food colouring to make it as bloody looking as possible

1. Preheat oven to 180°C and line a cupcake tray.

2. Sift the flour into a medium bowl, then add a pinch of salt and the caster sugar. In a jug, combine the vegetable oil, egg, buttermilk and vanilla extract. Add to the dry mixture and stir to only just combine. It will be thick and puffy.

Place 1/2 tablespoonful of the mixture in each muffin hole and make an indent in the centre. Fill each indent with a heaped tablespoon of the strawberry jam.

3. Cover the jam with the remaining cupcake batter. Bake for 20 minutes or until a skewer inserted comes out clean. Remove from the oven and set aside to cool slightly.

Brain buttercream

- 250grams butter softened
- 4 cups icing sugar
- 2 tablespoons milk
- Red and Brown or Black food colouring

Beat butter in a small bowl with electric mixer until light and fluffy, beat in sifted icing sugar and milk in two batches until fluffy. Add in a couple of drops of red and brown or black food colouring until a grey pink shade is reached. My black powder has a very green tinge so I used red and brown and a small amount of black at the end. Gels are better as you don't need very much and I find that it's easier to accidentally use more liquid colour.