



Biscoff® Brownie

13 steps
12 servings

Delicious gooey and yummy brownies with a special Biscoff touch.

Ingredients

500 g Biscoff spread
400 g Biscoff biscuits (roughly broken)
300 g dark chocolate
375 g unsalted butter
450 g sugar
6 eggs - room temperature
110 g cocoa powder
100 g flour
1,5 tsp baking powder
Pinch of salt
50 g dark chocolate

Preparation

- 1 Preheat the oven to 170°C (340°F).
- 2 Melt the chocolate and the butter together au bain-marie.
- 3 In a large bowl add the eggs and mix until light and airy.
- 4 Add the sugar and mix to a pale and foamy mixture. When melted add the chocolate mixture to the eggs.
- 5 In another bowl, sift the flour, cacao, baking powder and salt. Add this mixture to the eggs and fold in gently with a spatula. Don't overmix.
- 6 Roughly break the Biscoff biscuits in big pieces and carefully fold into the mixture.
- 7 Transfer the batter to the lined baking tin and smoothen it with a spatula.
- 8 Bake the brownies for 25-30 min in the oven. The middle should have a slight 'wobble'.
- 9 Let it cool down in the tin, you can put the tin on a rack so that air can pass underneath.
- 10 Once it's cooled, remove from the baking tin. Spread a thick layer of Biscoff spread over the brownie. Meanwhile, melt the dark chocolate (au bain marie).
- 11 Drizzle the melted dark chocolate in thin lines over the spread (you can use a spoon or a small piping bag).

- 12** Now use a skewer or toothpick to go back and forth over the Biscoff spread and chocolate (in the other direction) to create a feathered look.
- 13** Place the brownie in the fridge so it can cool off.