



Biscoff Brownie

16 pieces



Easy

up to 20 Min.



Ingredients:

For the Brownie:

about 150 g Dr. Oetker Dark Chocolate
200 g Unsalted butter
250 g Caster Sugar
3 Medium Eggs (beaten)
5 ml Dr. Oetker Madagascan Vanilla Extract (1tsp)
50 g Dr. Oetker Fine Dark Cocoa Powder
70 g Plain Flour
2 g Espresso coffees (1 tsp)
150 g Lotus Biscoff Biscuit
150 g Biscoff Smooth Spread

- 1 First things first, preheat the oven to 180°C/ 160°C Fan/Gas Mark 4. Grease and line a 10"x 8" rectangle baking tin. Next up break the Chocolate into pieces and place in a microwavable bowl and pop in the butter. Melt together in the microwave in 30 second bursts, stirring between each burst until the mixture is melted.
- 2 Pop the sugar into the melted mixture and beat until smooth and the sugar is combined.
- 3 Add the eggs and Vanilla Extract into the chocolatey mixture and whisk on a high speed for 2-3 minutes, this is easiest to do with a freestanding or hand whisk. It is whisking in the eggs really well that gives you that lovely papery brownie top.
- 4 Sieve the flour, Cocoa Powder and espresso powder onto the top of the mixture and fold through until just combined. Crush most of the biscoff biscuits into pieces, keeping a few aside to pop on top of the brownie later. Pop your crushed biscuits into brownie mixture and stir through.



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- 5 Pour the mixture into your prepared tin and smooth the top. Dollop the biscoff spread over the top of your brownie and swirl through using a cocktail stick, pop the leftover biscuits into the top of the brownie and bake in the oven for 30 minutes, until the edges of the brownie are firm and the middle has a very slight wobble. Leave the brownie to cool in the tin.

- 6 Once cooled your delicious biscoff brownie is ready to slice up and serve!

Tip from the Test Kitchen

- Your brownie will keep for up to a week in an airtight container.
- Your brownie will freeze for upto 3 months, once cooled wrap well in clingfilm and pop in the freezer. To defrost remove from the freezer and allow to defrost for a few hours at room temperature.
- The espresso powder will not give your brownie a coffee flavour it will help enhance the chocolatey flavours in your bake!

