



Biscoff Brownies

Ingredients:

115 gm butter

200 gm dark chocolate *

100 gm caster sugar

90 gm brown sugar

1 tsp vanilla extract

3 eggs

70 gm plain flour

20 gm cocoa powder

75 gm choc chips

180 gm biscoff spread **

Method:

Pre heat the oven to 180C.

Line an 8" square baking/cake tin with parchment or baking paper.

Break the chocolate into squares and place into a microwaveable bowl.

Add the butter to the bowl and place in the microwave.

Heat in short bursts, stirring in between until melted.

Alternatively, you can use a heatproof bowl over a pot of simmering water to melt the butter and chocolate.



Break the eggs into a large bowl with the caster sugar and brown sugar.

Whisk together until the mixture becomes lighter in colour, and thick and creamy.

Fold the melted chocolate mix slowly and gently into the egg mixture using a spatula or spoon.

Sieve the plain flour and cocoa powder into the bowl.

Fold gently into the chocolate/egg mixture until it all comes together.

Add the vanilla extract and chocolate chips, and stir in gently.

Pour the mixture into your lined cake tin.

Use a teaspoon to spoon small dollops of the biscoff spread randomly on the top of the brownie mix.

Place the brownies into the oven for 25-30 minutes.

Check with a skewer after 25 minutes – if there is lots of gooey cake mixture on the skewer then place it back in the oven.

The mixture should not be too dry – the brownies should be slightly squishy in the middle.

Cool down in the tin before slicing.

NOTE –

* For a better result, use eating chocolate, not cooking chocolate.

** Most supermarkets stock a version of biscoff spread. Alternatively use Nutella or peanut butter, or just leave it out altogether.