



Chocolate Biscoff Brownies

What could be more of a treat than the rich, moist, dense, chocolatey joy of a brownie? And when you combine that with the sweet, spicy caramelised taste of Biscoff biscuit chunks, you really get a taste sensation!

In case you don't know, Biscoff is a brand name for a type of spiced shortbread cookie, originally from Belgium, known for its distinctive caramelised flavour and crisp texture. The name is a portmanteau of "biscuit" and "coffee", as they are often enjoyed with a cup of coffee. I've seen supermarkets now offer their own versions so look out for 'caramelised biscuits' as an alternative. Biscoff also makes a creamy spread which I've also used in this recipe.

Ingredients 175g dark chocolate 150g salted butter 2 free range eggs 150g dark brown sugar 1 tsp vanilla extract 35g plain flour 30g coco powder (sifted) 75g dark chocolate (chopped in chunks) 4-5 tbsp Biscoff spread 10 Biscoff biscuits (chopped/ broken into chunks) 6-8 Biscoff biscuits	Serves: 9 Preparation time: 10mins Baking time: 25-27mins
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Method

Preheat the oven to 160°C Fan. Grease and line a 20cm x 20cm tray bake tin. Place the chocolate and butter together in a heatproof bowl and melt on top of a saucepan of simmering water.

Whisk eggs and sugar using an electric whisk for about 5 mins, till the mixture has almost doubled in volume. With the whisk running at a slow speed, pour in the melted chocolate and butter mix followed by vanilla. Finally add flour and coco on top and whisk them in the batter to create the gorgeous shiny brownie batter. Fold in the chopped chocolate and Biscoff biscuit chunks.

Pour the batter in the prepared tin. Dollop 4 – 5 tbsp of Biscoff Spread on top of the batter and with a skewer slightly spread on top of the batter. Place whole biscuit pieces on top and bake in a preheated oven for about 25 to 27 mins.

After it is baked, take it out of the oven and let it cool in its tin for at least 15-20mins. Then you can cut into squares, dig in and enjoy!