

LOTUS BISCOFF BROWNIE



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The beauty of this cake will immediately get your customer's attention, but its delicious Biscoff taste will make them come back for more.

SERVINGS 12 servings

INGREDIENTS

500 g **Biscoff spread**
400 g **Biscoff cookies** (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

Cake:

1. Preheat the oven to 340°F (170°C).
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 cookies into big pieces and carefully fold into the mixture.
7. Transfer the batter into to the lined baking tin and smoothen it with a spatula.
8. Bake the brownies for 25-30min in the oven.
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 completely.



Lotus bakeries
Gentstraat 1
9971 Iembeke
Belgium

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