



Kate's Sweets

Cookies, Cakes, and More!

Malted Nutella and Biscoff Brownie Torte

Three layers of rich chocolate brownie with a Biscoff layer and a Nutella layer in between, frosted with a Biscoff frosting, and finished off with jumbo malt balls and crushed Biscoff cookies.

yield: 1 three-layer 9" cake, about 20 servings

prep time: 2 hours

total time: 2 hours 30 minutes

Ingredients:

Brownie:

- 1½ cups butter
- 6 ounces unsweetened baker's chocolate
- 3 cups granulated sugar
- 5 large eggs
- 1½ tsp. vanilla extract
- 2 cups all-purpose flour
- 1 tsp. salt
- ½ tsp. baking soda

Biscoff Filling:

- 3 cups powdered sugar
- 1 cup Biscoff spread
- ¼ cup butter, melted
- 2-3 Tbsp. whole milk

Malted Nutella Filling:

- 3 cups powdered sugar
- 1 cup Nutella
- ½ cup malted milk powder
- ¼ cup butter, melted
- 2-3 Tbsp. whole milk

Biscoff Frosting:

- 1 cup (2 sticks) unsalted butter, softened
- 1 cup Biscoff spread
- 3 cups powdered sugar
- 2-3 Tbsp. milk

- ¾ tsp. fine sea salt

Assembly:

- 16 Jumbo chocolate malt balls
- 6 Biscoff cookies, pulverized

Directions:

Make the brownie layers: Preheat the oven to 350 degrees F. Spray three 9” cake rounds with nonstick cooking spray, then place a parchment round in the pan, then spray the parchment. I only had two cake pans so I just flipped out a layer once it was cool and used that pan again, if you are like me and only have two pans.

In a heatproof bowl, melt the butter with the chocolate until all the butter is melted, about 2 minutes. Stir together with a rubber spatula until all the chocolate is completely melted. Add in the sugar and stir well. Add the eggs and whisk to combine. Add the vanilla extract and mix well. Add the flour, salt, and baking soda and mix until no streaks of flour remain.

Pour the batter evenly into the three pans and bake in the preheated oven for about 24 minutes, or until a toothpick inserted in the center comes out clean. Let cool for about 10 minutes, then run a knife between the brownie and all around the edge of the pan, then flip it out of the pan.

Make the Biscoff layer: In the bowl of a stand mixer fitted with the paddle attachment, beat together the powdered sugar, Biscoff, butter, and enough milk to make a cohesive dough that is neither crumbly nor sticky. Line a 9” cake round with plastic wrap and press the dough into the pan evenly. Refrigerate for 30 minutes.

Make the Nutella layer: In the bowl of a stand mixer fitted with the paddle attachment, beat together the powdered sugar, Nutella, malted milk powder, butter, and enough milk to make a cohesive dough that is neither crumbly nor sticky. Line a 9” cake round with plastic wrap and press the dough into the pan evenly. Refrigerate for 30 minutes.

Make the frosting: In the bowl of a stand mixer fitted with the paddle attachment, cream together the butter and Biscoff. Add the powdered sugar, one cup at a time, and mix until combined. Add the milk, one tablespoon at a time, until you’ve reached the desired consistency.

Assemble the cake: Flip out one brownie layer onto a cake stand. Flip the Biscoff layer on top, then peel off the plastic wrap. Place a brownie layer on top, then the Nutella layer, then another brownie layer. Using an offset spatula, frost the entire cake with the salted Biscoff frosting. Pulverize the Biscoff cookies in a food processor and press into the sides of the cake, letting some crumbs fall. Sprinkle some crumbs in the center of the top of the cake and place jumbo chocolate malt balls around the edges of the top of the cake. Enjoy!

recipe adapted from: Sprinkle Bakes