

Biscoff® Blondie

10 steps
12 servings

Delicious Biscoff blondies made with white chocolate chips, Biscoff spread, and Biscoff cookies: A treat that will make your customers come back for more.

Ingredients

12 Biscoff cookies + extra for topping
200 g Biscoff cookie crumbs
500 g Biscoff spread
375 g unsalted butter
330 g caster sugar
330 g light brown sugar
0,8 tsp salt
4 eggs
500 g flour
8 g baking powder
150 g white chocolate (chopped or chips)

Preparation

1. Preheat the oven to 170°C (340°F) and line a baking tin with parchment paper.
2. Mix the sugar and eggs until a homogenous and fluffy mixture.
3. Add the melted butter and mix until combined well.
4. Sieve the flour and baking powder over the mixture and add a pinch of salt, mix gently with a spatula until everything is well combined.
5. Now add the Biscoff cookie crumbs and the chopped white chocolate, mix gently until well combined.
6. Transfer the batter to the lined baking tin and smoothen it with a spatula.
7. Bake the blondies for 25-30 minutes in the oven. The middle should still have a slight ‘wobble’.
8. Let it cool down in the tin. Once cooled down, you can put it in the fridge for another 1 or 2 hours to cool down completely.
9. Remove from the fridge and the baking tin and smear a thick layer of Biscoff spread on top.
10. Decorate with Biscoff cookie crumbs and top off the individual serving pieces with a whole biscuit.