Spritzgebäck with Biscoff®

6 steps
20 servings

By dipping these classic buttery cookies in smooth Biscoff spread, they become the perfect treat for all your year end celebrations.

Ingredients

180 g butter (room temperature)
120 g sugar
220 g flour
1 tsp salt
2 tsp baking powder
1 egg
1 tbsp Biscoff Spread

Topping

4 tbsp Biscoff Spread

Preparation

1. Preheat the oven to 150°C. Use a stand mixer with the "K" piece attached. Add the butter to the mixing bowl and mix. Add the sugar until it becomes a creamy texture.
2. Combine the flour, baking powder and salt in a bowl.
3. Add the egg and Biscoff Spread to the butter mixture and keep mixing until the egg is integrated. Add the flour mixture in batches and mix until you become a smooth dough.
4. Transfer the dough to a piping bag with a large star nozzle attached. Pipe circles on a baking tray covered with baking paper.
5. Place in the oven for 15-20 minutes until the cookies starting to brown a little bit. Take out and let them cool down on a cooling rack.
6. Heat the Biscoff Spread in the microwave until runny, dip the cookies into the spread. Place aside until the Biscoff coating is set.