Biscoff® rolls

10 steps
12 servings

Big, soft, delicious and loaded with smooth Biscoff spread & crumble. These rolls will amaze everyone!

Ingredients

Dough

560g flour + extra for dusting
240g warm milk
100g granulated/caster sugar
70g softened unsalted butter
10g dry yeast
2 eggs
2 tsp salt
1/4 tsp baking soda

Filling

150g Biscoff cookies, crushed
150g brown sugar
100g unsalted butter melted

Topping

4-5 tbsp Biscoff Spread, melted
2 tsp icing sugar

Preparation

1. Pour the warm milk in the bowl of a food mixer (with whisk attachment) and sprinkle the yeast on top. Mix with a spoon and leave for 5 minutes until foamy. Add the eggs, butter and sugar. Mix until combined.

2. Remove the whisk and add the dough hook. Add the salt and the flour in batches (start with 3/4 of the flour. Only if it's necessary add the rest). Knead on high for 7-10 minutes. The dough should be tacky and will still be sticking to the sides of the bowl. That's ok! Don't be tempted to add more flour at this point.

3. Spray a large bowl with baking spray. Add the dough and cover with a towel. Set in a warm place and allow the dough to rise double in size (30-45 min).

4. Combine the crushed Biscoff cookies with the brown sugar and melted butter.

5. Flour your worktop and roll the dough out with a rolling pin, in a rectangle shape. Spread the Biscoff cookie mixture evenly on top with a spatula (Leave a little gap at the bottom of your dough empty as the dough sticks to itself and you should end up with better swirls at the end). Tightly roll the dough (starting on the long end) from the top towards you to form a nice even roll.

6. Spread the Biscoff Cookie mixture evenly on top with a spatula (Leave a little gap at the bottom of your dough empty as the dough sticks to itself and you should end up with better swirls at the end). Tightly roll the dough (starting on the long end) from the top towards you to form a nice even roll.

7. Cut with a sharp knife into 12 evenly pieces and place on a greased oven tray (optional: in the shape of a Christmas tree). Cover the pan and allow the rolls to rise double in size (20-30 min).

8 Preheat the oven to 170°c.

9 Place in the oven for 20-25 minutes until the rolls are lightly browned and the centre rolls are cooked through. Take out and let them cool down a bit.

10 Warm the Biscoff Spread in the microwave until runny. Pour or spread over the rolls. Serve while still hot with icing sugar!