Pastry tree with Biscoff®

8 steps
6 servings

Show off with this easy, yet showstopping dessert during the holiday season. Finally a tree that can be eaten!

Ingredients

2 puff pastry sheets
1 1/2 tbsp salted butter
3-4 tbsp Biscoff Spread
1 egg, beaten

To serve

Icing sugar
Biscoff Spread as topping and to dip

Preparation

1. Preheat the oven to 180°C.
2. Place 1 pastry sheet with baking paper on an oven tray. Spread the butter over the pastry sheet, followed by the Biscoff Spread. Place the other pastry sheet on top of it.
3. Cut into a Christmas tree shape. Cut slits on both sides spacing them about 2 cm apart, leaving the centre intact (see picture).
4. Twist each strip of pastry twice, pressing the ends into the baking sheet. Using a star cutter, cut star shapes with the leftover pastry. Place 1 star on the top of the tree.
5. Coat everything with the beaten egg.
6. Bake in the preheated oven for 15-20 minutes until crispy and golden brown.
7. Melt some extra Biscoff Spread in a microwave until runny and serve as a dip with the puff pastry tree.
8. Dust with icing sugar and drizzle melted Biscoff over the tree as decoration.