Halloween cookies with Biscoff®

3 steps
10 servings

Get deliciously spooky this Halloween with a treat that's as fun to make as it is to devour. Equal parts scary and irresistible, it's the perfect way to sweeten up the season.

Ingredients

20 Biscoff cookies
100g white chocolate chips
1/4 tsp salt
300g Biscoff Spread
100g icing sugar
20 small edible eyes (e.g made from sugar)

Preparation

1. Melt the white chocolate chips and salt in the microwave or au bain marie. Dip the back of the Biscoff cookies in the chocolate. Place them with the chocolate side up on a plate and place in the fridge until the chocolate is set.

2. Add the Biscoff Spread into another bowl. Add the powdered sugar and mix together until thickened. Add this Biscoff cream icing into a piping bag with a star nozzle attached.

3. Take the Biscoff cookies out of the fridge and add the Biscoff cream icing to half of them. Place the other half on top of the icing. Stick two edible eyes in the icing. Place in the fridge for 1 hour until set.