Filled Biscoff® Donuts

6 steps
10 servings

Glaze them, fill them, decorate them, and watch them disappear in seconds.

Ingredients

10 ready-made donuts

Topping

150 g powdered sugar
60ml milk
65 g Biscoff spread

Decoration

Biscoff spread
Biscoff cookies

Preparation

1. For the glaze, add the powdered sugar, milk, vanilla extract and Biscoff spread into a mixing bowl. Mix until smooth and add more milk if needed.

2. Dip the donuts in the glaze and put on a wire rack to let the frosting set.

3. In the meantime, melt the spread for just 5 to 10 seconds until it is smooth enough for piping.

4. Add the Biscoff spread to a piping bag with nozzle and pipe a nice swirl of spread in the middle of the donut.

5. Top off with a Biscoff cookie.

6. Optionally, you can also make a variation: after dipping the donut in glaze dip it in the Biscoff crumble and finish off with more Biscoff if wanted.