Loaded Biscoff® cookies

10 steps
15 servings

A Biscoff cookie is always a great treat, but a freshly baked gooey cookie loaded with Biscoff spread and finished off with a Biscoff cookie is bringing it to the next level.

Ingredients

Cookie

280 g all-purpose flour
½ tsp baking soda
1 tsp baking powder
½ tsp kosher salt
110 g unsalted butter, room temperature
180 g Biscoff spread
200 g brown sugar
105 g sugar
1 egg + 1 egg yolk

Decoration

Biscoff cookies
400 g Biscoff spread

Preparation

1. Preheat the oven to 175°C (350°F). Line a baking tray with parchment paper.
2. Mix all the dry ingredients. Combine all-purpose flour, baking soda, baking powder, and salt in a bowl. Mix together and set aside.
3. Mix the butter and Biscoff spread until the mixture has a homogenous colour.
4. Then add brown and white sugar and continue to mix for another 3 minutes.
5. Add the eggs and mix until fully combined. Scrape down the sides of the bowl as needed.
6. Fold the dry ingredients carefully into the wet ingredients with spatula. Be careful not to overmix.
7. Use an ice cream scoop to make the cookies, one big scoop per cookie. Roll into balls and place on the prepared baking sheet.
8. Bake for 12-14 minutes, until crispy edges begin to form. It’s better to underbake cookies than to overcook them.
9. Take out of the oven and let cool for some minutes. Put on a rack to cool off completely.
10. Once cooled off, spoon about 1 tbsp of the Biscoff spread on top of the baked biscuits. (If Biscoff is stiff, microwave for about 30 seconds until melted). Add Biscoff cookie crumbs and a Biscoff cookie on top.