


# Biscoff and white chocolate muffin

11 étapes
24 portions

White chocolate meets Biscoff in one irresistibly fluffy muffin.

## Ingrédients

600g Biscoff spread
4 eggs + 4 egg yolks
420 g caster sugar
450 g sour cream
300 g buttermilk
3g vanilla
100 g neutral vegetable oil
100 g unsalted butter, melted
750 g all-purpose flour
pinch of salt
24 g baking powder
8 g baking soda
300 g small white chocolate chips

### Decoration

Biscoff spread
Biscoff cookie

## Préparation

1. Preheat the oven to 200°C.
2. Mix the eggs and sugar together in a medium-sized bowl. Whisk together until you have a light and creamy texture, this will help to incorporate the sugar better.
3. Add the sour cream, buttermilk, vanilla, oil and butter to the mixture.
4. In a separate, bigger bowl, mix the flour, salt, baking powder and soda.
5. Pour the wet ingredients into this bowl and mix. Make sure not to overmix the batter.
6. Once well mixed, add the chocolate chips and fold into the batter.
7. Scoop the batter into the muffin pan. Fill the cases 2/3 with batter.
8. Bake the muffins in the oven on 200°C for 10 minutes, then lower the temperature to 180°C and bake for another 15 to 20 minutes until fully baked and golden brown on top.
9. Let the muffins cool down.
10. Once cooled down, cut a hole in the top middle and take out some of the insides of the muffin.
11. Add the Biscoff spread to a piping bag with round nozzle and pipe the spread into the hole. Add a dollop of spread on top of the muffin and place a Biscoff cookie on top.