



Biscoff and white chocolate muffin

11 steps
24 servings

White chocolate meets Biscoff in one irresistibly fluffy muffin.

Ingredients

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 biscuit

Preparation

- 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 biscuit on top.