



Biscoff® Blondie

10 steps
12 servings

Delicious Biscoff blondies made with white chocolate chips, Biscoff spread, and Biscoff biscuits: A treat that will make your customers come back for more.

Ingredients

12 Biscoff biscuits + extra for topping
200 g Biscoff biscuit crumbs
500 g Biscoff spread
375 g unsalted butter
330 g caster sugar
330 g light brown sugar
0,8 tsp salt
4 eggs
500 g flour
8 g baking powder
150 g white chocolate (chopped or chips)

Preparation

- 1 Preheat the oven to 170°C (340°F) and line a baking tin with parchment paper.
- 2 Mix the sugar and eggs until a homogenous and fluffy mixture.
- 3 Add the melted butter and mix until combined well.
- 4 Sieve the flour and baking powder over the mixture and add a pinch of salt, mix gently with a spatula until everything is well combined.
- 5 Now add the Biscoff biscuit crumbs and the chopped white chocolate, mix gently until well combined.
- 6 Transfer the batter to the lined baking tin and smoothen it with a spatula.
- 7 Bake the blondies for 25-30 minutes in the oven. The middle should still have a slight 'wobble'.
- 8 Let it cool down in the tin. Once cooled down, you can put it in the fridge for another 1 or 2 hours to cool down completely.
- 9 Remove from the fridge and the baking tin and smear a thick layer of Biscoff spread on top.
- 10 Decorate with Biscoff biscuit crumbs and top off the individual serving pieces with a whole biscuit.