



Loaded Biscoff® cookies

10 steps
15 servings

A Biscoff biscuit is always a great treat, but a freshly baked gooey cookie loaded with Biscoff spread and finished off with a Biscoff biscuit 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 biscuits
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 biscuit crumbs and a Biscoff biscuit on top.