

Nussecken with Biscoff®

6 ??
6-8 ??

Give this traditional German cookie a twist by dipping it in smooth Biscoff. A fun dessert for everyone!

Ingredients

Dough

130 g butter
130 g sugar
2 eggs
300 g flour + extra for dusting
1 tsp baking powder

Filling

4 tbsp apricot jam
150 g butter
150 g sugar
100 g hazelnut flour
100 g finely chopped hazelnuts
100 g Biscoff Cookie Crumble

Topping

4 tbsp Biscoff Spread

1. Preheat the oven to 180°c. Use a food mixer with the whisk blade attached. Add the butter, sugar, and eggs. Beat until combined. Remove the blade and add the dough hook. Mix flour and baking powder together and add with the rest of the dough. Take the dough and wrap in plastic foil. Place in the fridge for 30 minutes.

2. Take the dough out of the fridge and roll out (1 cm thick) on a lightly floured surface. Add to your baking tray (large enough and covered with baking paper) (or pour the dough into a baking tray covered with baking paper and press it out to create an even 1 cm base).

3. Filling: Add the hazelnut flour, finely chopped hazelnuts and the crushed Biscoff cookies to a large bowl.

4. Add the butter and sugar to a small saucepan. Heat on medium heat until melted and combined. Pour over the nuts and combine with a spoon.

5. Spread the apricot jam over the dough and add the nut mixture. Spread evenly. Place in the oven for 25-30 minutes. Leave to cool briefly. Cut the nussecken into triangles while still warm.

6. Heat the Biscoff Spread in the microwave until runny. Dip 1 corner of each triangle in the Biscoff Spread or draw a line over them.