



Pastry tree with Biscoff®

8 steps
6 servings

Show off with this easy, yet showstopping dessert during the holiday season. Finally a tree that can be eaten!

Ingredients

2 puff pastry sheets
1 1/2 tbsp salted butter
3-4 tbsp Biscoff Spread
1 egg, beaten

To serve

Icing sugar
Biscoff Spread as topping and to dip

Preparation

- 1 Preheat the oven to 180°C.
- 2 Place 1 pastry sheet with baking paper on an oven tray. Spread the butter over the pastry sheet, followed by the Biscoff Spread. Place the other pastry sheet on top of it.
- 3 Cut into a Christmas tree shape. Cut slits on both sides spacing them about 2 cm apart, leaving the centre intact (see picture).
- 4 Twist each strip of pastry twice, pressing the ends into the baking sheet. Using a star cutter, cut star shapes with the leftover pastry. Place 1 star on the top of the tree.
- 5 Coat everything with the beaten egg.
- 6 Bake in the preheated oven for 15-20 minutes until crispy and golden brown.
- 7 Melt some extra Biscoff Spread in a microwave until runny and serve as a dip with the puff pastry tree.
- 8 Dust with icing sugar and drizzle melted Biscoff over the tree as decoration.