



Biscoff® Waffles

13 steps
8 servings

No better way to top off a delicious pair of waffles than with the delicious taste and creaminess of our Biscoff spread.

Ingredients

Waffles

3 eggs
375 g whole milk
20 g fresh yeast or 7 g instant dried yeast
375 g lukewarm water
450 g self-rising flour
150 g melted butter
pinch of salt

Decoration

Red fruits
Biscoff spread
Biscoff cookie crumbs
Whipped cream

Preparation

- 1 Separate the eggs in two bowls and place the egg yolks in a bowl to prepare the waffle batter.
- 2 Add the milk and yeast and whisk until the yeast has dissolved. Now add the lukewarm water.
- 3 Add the sifted flour to the bowl and mix until there are no lumps left.
- 4 Add the melted butter and the salt once the flour is fully incorporated.
- 5 In a separate bowl, mix the egg whites until fluffy.
- 6 Gently fold the egg whites into the waffle batter. Be careful not to overmix.
- 7 Let the batter rest for about 20 mins at a nice warm spot.
- 8 Preheat the waffle maker and grease it with oil or butter if needed.
- 9 Pour the batter into the waffle maker.
- 10 Bake the waffles until they are nicely baked. Transfer to a cooling rack or keep warm in the oven.
- 11 When you're ready to serve the waffles, heat up the Biscoff spread.
- 12 Decorate the waffles with red fruit and drizzle the melted Biscoff spread on top.

- 13 Add the whipped cream, sprinkle with Biscoff cookie crumbs, add a whole cookie and you're ready to serve.