

*Lotus*  
Since 1932  
*Biscoff*



# LOTUS BISCOFF FILLED DONUTS

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Give your donuts a Biscoff touch: glaze, fill it and decorate it with Biscoff and please your Biscoff-loving customers.



**SERVINGS** 10 servings

## INGREDIENTS

10 ready-made donuts  
150 g of powdered sugar  
60 ml milk  
65 g **Biscoff spread**

Biscoff spread  
Biscoff cookies

## PREPARATION

1. For the glaze, add the powdered sugar, milk, vanilla extract and Biscoff spread into a mixing bowl. Mix until smooth and add more milk if needed.
2. Dip the donuts in the glaze and put on a wire rack to let the frosting set.
3. In the meantime, melt the spread for just 5 to 10 seconds until it is smooth enough for piping.
4. Add the Biscoff spread to a piping bag with nozzle and pipe a nice swirl of spread in the middle of the donut.
5. Top off with a Biscoff cookie
6. Optionally, you can also make a variation: after dipping the donut in glaze dip it in the Biscoff cookie crumbs and add a Biscoff swirl to finish it off.



Lotus Bakeries  
Gentstraat 1  
9971 Lembeke  
Belgium

Discover more on our website:

