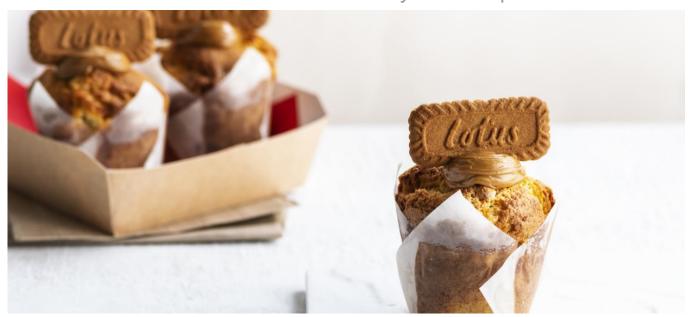
# WHITE CHOCOLATE LOTUS BISCOFF MUFFIN





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Biscoff and white chocolate: you can't go wrong with combining these two delicious flavors. A fluffy muffin, filled with chunks of white chocolate and loaded with creamy Biscoff spread.



# **SERVINGS** 12 serving

## **INGREDIENTS**

270 g Biscoff spread 4 eggs + 4 egg yolks

420 g fine granulated sugar 450 g sour cream 300 g buttermilk

3 g vanilla

100 g neutral vegetable oil 100 g unsalted butter, melted 750 g all-purpose flour

16 g salt 24 g baking powder

8 g baking soda 300 g small white chocolate drops

Biscoff spread Biscoff cookie



### **PREPARATION**

- 1. Preheat the oven to 360°F (180°C).
- 2. Mix the eggs and sugar in a medium-sized bowl.
- 3. Add the sour cream, buttermilk, vanilla, oil and butter to the mixture.
- 4. In a separate, bigger bowl, mix the flour, salt, baking powder and soda.
- 5. Pour the wet ingredients into this bowl and mix. Make sure not to overmix the batter.
- **6.** Once well mixed, add the chocolate chips and fold into the batter.
- 7. Scoop the batter into the muffin pan.
- 8. Bake the muffins in the oven for 30 minutes, or until fully baked and golden brown on top!
- 9. Let the muffins cool down
- **10.** Once cooled down, cut a hole in the top middle and take out some of the insides of the muffin.
- 11. Add the Biscoff spread to a piping bag with a round nozzle and pipe the spread into the hole. Add a dollop of spread on top of the muffin and place a Biscoff cookie on top.



