

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.



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