

Lotus
Since 1932
Biscoff



LOTUS BISCOFF BLONDIE

LOTUS BISCOFF BLONDIE

Delicious Biscoff blondies made with white chocolate chips, Biscoff spread, and Biscoff cookies. A treat that will make your customers come back for more.



SERVINGS 12 servings

INGREDIENTS

300+ 500 g (for topping) **Biscoff spread**

120 g **Biscoff cookie crumbs**

12 **Biscoff cookies** + extra for topping

186 g unsalted butter

336 g fine granulated sugar

0,8 tsp salt

5 eggs

500 g flour

8 g baking powder

120 g white chocolate (chopped or chips)



PREPARATION

1. Preheat the oven to 170°C (340°F). Line a baking tin with parchment paper.
2. Measure the butter and put on the fire over medium heat. Stir until melted, take off the fire, add the 300gr of Biscoff spread and mix well.
3. In the bowl of a standing mixer, mix the sugar and eggs until a homogenous and fluffy mixture.
4. With the mixer still running on slow, pour in the melted butter and Biscoff mixture and mix until combined well.
5. Sieve the flour and baking powder over the mixture and add a pinch of salt, mix gently with a spatula until everything is well combined.
6. Now add the Biscoff cookie crumbs and the chopped white chocolate, mix gently until well combined.
7. Transfer the batter to the lined baking tin and smoothen it with a spatula.
8. Bake the blondies for 25-30 minutes in the oven. The middle should still have a slight 'wobble'.
9. Let it cool down in the tin. Once cooled down, you can put it in the fridge for another 1 or 2 hours to cool down completely.
10. Remove from the fridge and the baking tin and smear a thick layer of Biscoff spread on top.
11. Decorate with Biscoff cookie crumbs and top off the individual serving pieces with that iconic Biscoff cookie.



Lotus bakeries
Gentstraat 1
9971 Iembeke
Belgium

Discover more on our website:

