

SIGNATURE RECIPE 05

Biscoff Crunch

Caramelised spice cookies packed with Biscoff biscuit chunks and white chocolate, drizzled with warm cookie butter.



YIELD	PORTION	CHILL	BAKE
About 15 cookies	90 g each	4 hours minimum, overnight preferred	180°C / 350°F · 12 minutes

Ingredients

- 250 g unsalted butter, browned to about 200 g
- 150 g dark brown sugar
- 80 g granulated sugar
- 2 large eggs, room temperature
- 2 tsp vanilla extract
- 1 Tbsp whipping cream
- ½ cup (about 140 g) Biscoff cream/spread
- 345 g all-purpose flour
- 1 tsp baking soda
- ½ tsp baking powder
- ½ tsp fine salt
- 120 g Biscoff biscuits, broken into small chunks
- 100 g white chocolate chips
- extra Biscoff spread and biscuit pieces for topping (optional)

Method

- 1 Brown the butter over medium heat, stirring frequently, until the milk solids turn golden brown and smell nutty. Transfer immediately to a heatproof bowl with the browned bits — about 200 g — and cool until lukewarm.
- 2 Mix the browned butter with both sugars, then stir in the Biscoff spread, followed by the eggs, vanilla, and whipping cream, until smooth.
- 3 In a separate bowl, whisk the flour, baking soda, baking powder, and salt.
- 4 Fold the dry ingredients into the wet mixture just until combined, then gently fold in the biscuit chunks and white chocolate chips.
- 5 Portion into 90 g dough balls, shaping them slightly tall. Cover and refrigerate at least 4 hours, preferably overnight.
- 6 Heat the oven to 180°C / 350°F conventional. Place the chilled dough on a parchment-lined sheet with plenty of space between them.
- 7 Bake 12 minutes, until the edges are set and the centres are soft but no longer wet. Test-bake one cookie first, as ovens vary.
- 8 Rest on the baking sheet 15 minutes, then cool on a rack. Once cool, drizzle with slightly warmed Biscoff spread and top with biscuit pieces.

Ruthie's tip Add the biscuit topping shortly before serving for extra crunch — the pieces inside the cookies soften as they rest.

Allergens: Contains wheat, egg, milk, soy. Check spread and biscuit labels.