

Create your own

Biscoff Cookies

**BAKO
SELECT**



Ingredients

BAKO Code

BAKO Brown Sugar - 115g	94069
BAKO Caster Sugar - 110g	35614
BAKO Pasteurised Egg - 50g	94045
BAKO Self Raising Flour - 220g	94067
Butter - 125g	
Lotus Biscoff Crumb	38352
Lotus Biscoff Spread	38351

Yields 20 x 30g cookies
or 12 x 50g cookies

Method

- Cream the butter and sugar together in a machine bowl fitted with a beater attachment.
- Add egg and flour and mix until a dough forms.
- Scale dough pieces as desired - 30g for a small cookie and 50g for a larger one.
- Ball up dough pieces into rounds
- Dip rounds into Biscoff Crumb, flattening slightly and place on a silicone-lined baking sheet.
- When all the cookies are on the baking sheet, depress centre of the cookie puck to form a small indent.
- Pipe Biscoff Spread into the indent at around 10g per cookie.
- Bake at 180°C for 12 minutes approximately.