



the **epi**log food news and views from all over

Spice Cookie Crumbs

By Amy Sherman

December 18, 2010

When it comes to air travel, there is not much I look forward to in the food department. Gone are the days of peanuts (and macadamia nuts on Hawaii bound flights) to go with your drink. The bad food is mostly gone too, so I suppose that's a good thing. Years ago, after becoming ill after eating the food in business class, I pretty much gave up on the food on planes altogether. Instead, I bring my own. If there is some fresh fruit or perhaps an enticing cookie, I'm willing to make an exception and eat what the airline offers me.



The one thing I actually look forward to, are the [Biscoff](#) spice cookies I find on Delta. They remind me of the speculoos I ate and brought home from Belgium years ago. It turns out the recipe is based on a Belgian speculoos recipe, though the name is a combination of "biscuit" and "coffee." They taste a little bit like gingersnaps, only they are flavored with cinnamon rather than ginger. Both the spicy flavor and the buttery, crumbly texture of the cookies is very appealing. In fact, the cookies can be crumbled and used in a variety of ways. Here are a few ideas:

Use the cookies in place of graham crackers to make a crust for cheesecake

Add crumbs to a crisp or crumble topping for baked apples, pears or other fruit

Sprinkle crumbs over vanilla ice cream

Roll homemade ice cream sandwiches in the crumbs

Use the crumbs on top of mashed or roasted sweet potatoes or yams

Layer crumbs in a yogurt or ice cream parfait

Biscoff offers some [recipes](#) for using their cookies and I think you could try using them in [Epicurious recipes that call for gingersnaps](#).

Do you have any good ideas for using spice cookie or gingersnap crumbs?