



Biscoff truffles? Avert your eyes, dieters.

A few years back we admitted our collective devotion to **Biscoff cookies**--you know, those ones you get on the airplanes?--and it turns out we were not alone. Since then we've discovered the joy of **Biscoff cookie spread**, and now we're drooling because it turns out you can do more with it than eat it right out of the jar with a spoon. I mean uh, spread it on toast.



One of the great thing about this **Biscoff Truffle recipe** from In Katrina's Kitchen (besides the fact that we could probably eat 42 in one sitting) is that it only uses four ingredients, plus milk chocolate--although I'm thinking dark chocolate would be more my speed.

The other thing that's cool is that it's a great idea for kids with peanut allergies. Katrina suggests that it's a great substitute for peanut butter, with a similar texture and taste, but no nuts at all.

Sorry in advance, thighs. I'll make it up to you later. -Liz