

Have you tried: Biscoff Spread



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Biscoff Spread could be the new Nutella.

For those familiar with the European cookies made by Lotus, this is a good thing.

The spread, which is made from the cookies, has been around for a few years, but just recently it started being sold in this area.

The creamy spread tastes similar to a cinnamon-spiced peanut butter, but it contains no nuts. I actually liked it better than Nutella. It's not as rich.

Try it in a sandwich with jam or spread on foods such as crackers, shortbread, apples and celery.

Or try one of the many recipes that have been created featuring the tasty spread.

I found the spread at my local grocery store. Here is the link to the store locator: tulsa-world.com/biscoff.

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BISCOFF SPREAD COOKIES

Makes about 3 dozen

1 1/2 cups all-purpose flour
1/4 teaspoon baking soda
1/4 teaspoon baking powder
1/4 teaspoon salt
1/2 cup butter, room temperature
1/4 cup sugar
1/2 cup brown sugar
1/2 cup Biscoff spread
1 large egg
1 teaspoon vanilla extract
approximately 1/2 cup sugar (coarse or granulated), for rolling

1. Preheat oven to 350 degrees. Line a baking sheet with parchment paper.
2. In a medium bowl, whisk together flour, baking soda, baking powder and salt.
3. In a large bowl, cream together butter and sugars until light and fluffy. Beat in Biscoff spread, egg and vanilla until smooth. With the mixer on low, gradually incorporate the flour mixture until the cookie dough comes together and no streaks of dry ingredients remain.
4. Place sugar for rolling in a small, shallow bowl. Shape cookie dough into 1-inch balls and roll in sugar. Transfer to prepared baking sheet.
5. Bake for 10-13 minutes, until cookies are very lightly browned around the edges. Allow to cool for 1-2 minutes on the baking sheet, then transfer to a wire rack to cool completely.

- adapted from *BakingBites.com*

DARK CHOCOLATE CUPCAKES WITH BISCOFF BUTTERCREAM FROSTING

1 1/2 cups all-purpose flour
1 1/2 cups sugar
1 1/2 teaspoons baking soda
3/4 teaspoon baking powder
1/4 teaspoon salt
3/4 cup Hershey's Special Dark Cocoa
3/4 cup hot water
2 large eggs
3/4 cup low-fat buttermilk
3 tablespoons vegetable oil
1 teaspoon vanilla extract
For Biscoff Buttercream Frosting:
1 cup unsalted butter, softened
1 cup Creamy Biscoff Spread
3 1/2 cups powdered sugar
2-3 tablespoons milk

1. Preheat oven to 350 degrees and line muffin tin with paper liners.
2. In a large bowl whisk together the flour, sugar, baking soda, baking powder and salt until combined; set aside.
3. In another large bowl combine the cocoa and the hot water; add the eggs, buttermilk, oil and vanilla and beat until combined.
4. Add the dry ingredients into the wet ingredients and mix until smooth.
5. Scoop batter into prepared pans and bake for 20-22 minutes or until tops spring back when touched; remove from pans and allow to cool completely before frosting.

6. To make the frosting, beat together the butter and the Biscoff Spread; gradually add the powdered sugar and mix at low speed until combined. To achieve the desired consistency, gradually add milk to thin frosting. Or, if the consistency is too thin, gradually add small amounts powdered sugar to thicken. Pipe frosting onto cooled cupcakes as desired.

- adapted from the Dulce Dough blog, cupcake recipe originally adapted from Martha Stewart and frosting recipe adapted from Biscoff.