



Biscoff Bars

Get ready for a treat that's perfect for cozy autumn days: these Biscoff Bars combine the creamy, spiced flavor of cookie butter with soft cream cheese and a rich fudge topping. With their sweet, buttery cookie base and warm notes of cinnamon and caramel, they're perfect to serve alongside a cup of tea or coffee.

Boodschappenlijstje



FunCakes Chocolate Melts White 350 g

F30115
€13.99



LorAnn Bakery Emulsion - Cookie Butter - 118ml

L0776
€7.49



Wilton Performance Pans® Square Cake pan 20x20 cm

191003097
€12.29



Patisse Parchment Paper Sheets 38x30cm pk/20

P01733
€3.85



FunCakes Icing Sugar 900 g

F10545
€5.49



Wilton Comfort Grip Spatula Curved 22,5 cm

03-3133
€5.95



Lotus Biscoff Speculoos Paste Creamy 400g

LB8695
€4.59



Ingredients

Biscoff Cookie Base

- 180 g Biscoff cookies, finely crushed (about 23 Lotus Biscoff cookies)
- 60 g flour
- 30 g FunCakes powdered sugar
- 115 g unsalted butter, melted

Biscoff Filling

- 240 g Lotus Biscoff Cookie Butter (Creamy)
- 225 g cream cheese, at room temperature
- 60 g FunCakes powdered sugar
- 1 tsp LorAnn Cookie Butter Bakery Emulsion

Biscoff Fudge Topping

- 120 g Lotus Biscoff Cookie Butter (Creamy)
- 85 g FunCakes White Chocolate Melts
- 60 g heavy cream

Necessities

- Wilton Performance Pans® Square Baking Pan 20x20 cm
- Patisse Baking Paper Sheets 38x30 cm, pack of 20
- Wilton Comfort Grip Spatula, 22.5 cm angled

Step 1: Make the Base

Preheat your oven to 175°C (350°F) and line the Wilton Performance Pans baking pan with baking paper, letting some overhang for easy removal later.

In a bowl, mix the Biscoff cookies, flour, and FunCakes powdered sugar. Add the melted butter until the mixture resembles wet sand.

Press the mixture into the pan and bake for 12-15 minutes, until the edges are golden brown. Let cool completely.

Step 2: Make the Filling

Beat the cream cheese until smooth. Add the Biscoff cookie butter and 1 tsp LorAnn Cookie Butter Bakery Emulsion, mixing until fully combined.

Gradually add the FunCakes powdered sugar until the filling is smooth and spreadable.

Spread the filling over the cooled base and refrigerate while preparing the topping.



Step 3: Make the Topping

Melt the FunCakes White Chocolate Melts, Biscoff cookie butter, and heavy cream in the microwave. Heat in 20-second intervals, stirring in between, until fully melted and smooth.

Pour the mixture over the filling from the fridge and spread evenly with a spatula. Refrigerate for at least 2 hours until the topping is firm.

Lift the bars out of the pan using the overhanging baking paper. Cut into squares and, if desired, drizzle extra Biscoff cookie butter on top.

This recipe is made possible in collaboration with LorAnn.