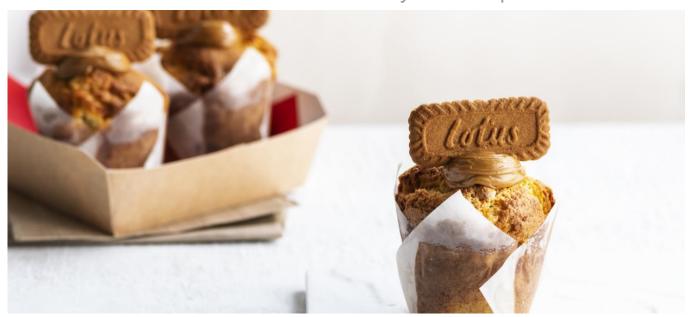
# WHITE CHOCOLATE LOTUS BISCOFF MUFFIN





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Biscoff and white chocolate: you can't go wrong with combining these two delicious flavors. A fluffy muffin, filled with chunks of white chocolate and loaded with creamy Biscoff spread.



# **SERVINGS** 24 serving

### **INGREDIENTS**

600 g Biscoff spread

4 eggs + 4 egg yolks
420 g fine granulated sugar
450 g sour cream
300 g buttermilk
3 g vanilla
100 g neutral vegetable oil
100 g unsalted butter, melted
750 g all-purpose flour
Pinch of salt
24 g baking powder
8 g baking soda
300 g small white chocolate
drops

Biscoff spread Biscoff cookie



## **PREPARATION**

- 1. Preheat the oven to 200°C.
- 2. Mix the eggs and sugar in a medium-sized bowl. Whisk together until you have a light and creamy texture, this will help to incorporate the sugar better.
- 3. Add the sour cream, butter milk, vanilla, oil and butter in the mixture.
- 4. In a separate, bigger bowl, mix the flour, salt, baking powder and soda.
- 5. Pour the wet ingredients into this bowl and mix. Make sure not to overmix the batter.
- **6.** Once well mixed, add the chocolate chips and fold into the batter.
- 7. Scoop the batter into the muffin pan. Fill the cases 2/3 with batter.
- 8. Bake the muffins in the oven on 200°C for 10 minutes, then lower the temperature to 180°C and bake for another 15 to 20 minutes, or until fully baked and golden brown on top.
- 9. Let the muffins cool down
- **10.** Once cooled down, cut a hole in the top middle and take out some of the insides of the muffin.
- 11. Add the Biscoff spread to a piping bag with a round nozzle and pipe the spread into the hole. Add a dollop of spread on top of the muffin and place a Biscoff cookie on top.



