

# 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, buttermilk, 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.



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