

lotus
Biscoff®



**Biscoff®
filled
donuts**

Biscoff filled donuts



Give your donuts a Biscoff touch: glaze, fill it and decorate it with Biscoff and please your Biscoff-loving customers.



SERVINGS 10 servings

INGREDIENTS

10 ready-made donuts
150 g of powdered sugar
60 ml milk
65 g **Biscoff spread**

Biscoff spread
Biscoff cookies

PREPARATION

1. For the glaze, add the powdered sugar, milk, vanilla extract and Biscoff spread into a mixing bowl. Mix until smooth and add more milk if needed.
2. Dip the donuts in the glaze and put on a wire rack to let the frosting set.
3. In the meantime, melt the spread for just 5 to 10 seconds until it is smooth enough for piping.
4. Add the Biscoff spread to a piping bag with nozzle and pipe a nice swirl of spread in the middle of the donut.
5. Top off with a Biscoff cookie
6. Optionally, you can also make a variation: after dipping the donut in glaze dip it in the Biscoff cookie crumbs and add a Biscoff swirl to finish it off.



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