



# Biscoff Buttercreme Noel Fudge

## My First Batch of Fudge

I made my first fudge when I was a girl. It was for a school fair. I was so nervous. I stirred and stirred that pot.

It turned out much too soft. We had to eat it with spoons. I still laugh at that. Everyone loved it anyway. That taught me a good lesson. It is the love you stir in that counts most.

## Why This Recipe Works

This fudge is a happy cheat. The condensed milk does the hard work. It makes everything smooth and sweet. You just melt and mix.

The Biscoff spread is pure magic. It tastes like cookies and caramel. It

makes the fudge taste special. This matters because cooking should bring joy, not stress. A simple recipe leaves room for smiles.

## The Magic of Biscoff

Have you tried Biscoff cookies? They are those little brown ones. Airlines often give them with tea. *Fun fact: they are from Belgium!* They have a warm, spiced flavor.

Turning them into spread was a genius idea. It is like peanut butter, but made of cookies. Doesn't that sound amazing? I like the crunchy kind for this fudge. It gives a lovely little bite.

## Making Your Fudge

Use a heavy pot for melting. Go slow on low heat. White chocolate can be fussy. Stir it often with a wooden spoon.

When you add the spread, just fold it in. Do not mix it all the way. Those swirls are beautiful. They look like a painting. Then, stir in your chopped biscuits. The smell in your kitchen will be wonderful.

## A Gift from the Heart

Once set, cut your fudge into squares. I use a big knife. Wipe it clean between cuts. This makes neat little pieces.

Put them in a pretty box or tin. Give them to a friend or teacher. This matters. A homemade gift says "I thought of you." It is a tiny piece of your heart to share.

## Your Turn in the Kitchen

What is your favorite treat to make with someone? Is it cookies, or maybe brownies? Tell me about it. I love hearing your stories.

Will you use smooth or crunchy Biscoff spread for your fudge? Let me know how it goes. And who will you share your first piece with? I always share mine with my neighbor, Geraldine. She has the best laugh.

See also [Cajun Christmas Rice Dressing](#)

## Ingredients:

Ingredient	Amount	Notes
Sweetened condensed milk	395 g (one tin)	For the fudge base
White chocolate, chopped	500 g	For the fudge base
Biscoff spread (smooth or crunchy)	125 g	For the fudge base
Biscoff biscuits, chopped	125 g	For the fudge base; can use gluten-free caramelized cookies for a gluten-free version



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### Instructions

**Step 1:** First, line your square tin with paper. Let the paper hang over the sides. This makes it so easy to lift out later. I always do this for my fudge. It saves such a fuss.

**Step 2:** Now, melt the chocolate and milk together. Use a heavy pot on low heat. Stir it often so it doesn't stick. Doesn't that smell amazing? (A heavy pot stops the bottom from burning). Keep stirring until it's all smooth and lovely.

**Step 3:** Take the pot off the heat. Gently fold in the Biscoff spread. Don't mix it completely. We want pretty swirls. I still laugh at the time I mixed it too much. **Why do we only fold it gently? Share below!** You'll see the marbled magic.

**Step 4:** Stir in your chopped biscuits next. Make sure they're spread all through the mix. It gets nice and thick. This is my favorite part. It means we're almost done.

**Step 5:** Pour everything into your lined tin. Smooth the top with a spoon. Then, let it set in the cold. Patience is hard, I know. But waiting overnight makes perfect squares.

### Creative Twists

This fudge is wonderful as it is. But sometimes, a little change is fun. Here are three ideas for you. They are all so simple. My grandson loves the sea salt one.

**Swap white chocolate for dark chocolate.** It makes a richer, deeper

flavor.

**Press a whole Biscoff cookie on top of each square.** It looks so pretty on a plate.

**Sprinkle a tiny pinch of sea salt on top before it sets.** Salt and sweet is the best combo.

**Which one would you try first? Comment below!**

## Serving & Pairing Ideas

This fudge is a treat all by itself. But I love to make it special. Place a square on a small china plate. It feels like a cafe. You could also stack a few pieces. Add a few fresh raspberries on the side. The red looks so cheerful next to the fudge.

See also [Festive Flourless Cookie Creations](#)

For a drink, a cup of hot coffee is lovely. The bitterness balances the sweet. For a cozy night, a glass of creamy amaretto is nice. For the kids, a cold glass of milk is always the winner. It's the perfect dunking drink.

**Which would you choose tonight?**





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### Keeping Your Fudge Happy

This fudge keeps best in the fridge. Just pop it in a sealed container. It will stay perfect for about two weeks. You can also freeze it for up to three months.

Wrap the whole block tightly in cling film first. Then place it in a freezer bag. Thaw it overnight in the fridge when you are ready. I once froze a batch for my grandson's surprise visit. It was just as good as the day I made it.

This matters because good food should never be wasted. Batch cooking lets you share sweet gifts anytime. **Have you ever tried storing it this way? Share below!**

### Simple Fixes for Fudge Fumbles

Is your fudge too soft? It likely did not set long enough. Just put it back in the fridge for a few more hours. Patience is your best kitchen tool.

Did the chocolate seize or burn? You must use very low heat. Stir it often and be gentle. I remember when I rushed and scorched the bottom. We had to start all over again.

Are the biscuits getting soggy? Make sure your mixture is not too hot before adding them. Let it cool for five minutes first. Fixing small problems builds your cooking confidence. It also makes sure every bite tastes wonderful. **Which of these problems have you run into before?**



## Your Quick Questions, Answered

**Q: Can I make this gluten-free?** A: Yes! Use a gluten-free cookie butter and similar biscuits. Check all labels carefully.

**Q: Can I make it ahead?** A: Absolutely. It is a perfect make-ahead treat. It actually tastes better the next day.

**Q: What if I do not have white chocolate?** A: You can use milk chocolate instead. The flavor will be different but still delicious. \*Fun fact: The original Biscoff cookie is called “Speculoos” in some places.\*

**Q: Can I double the recipe?** A: You can, but use a bigger pan. A 9×13-inch tray works well for a double batch.

See also Matcha and Sesame Snowdrift Cookies

**Q: Any optional tips?** A: Sprinkle a little sea salt on top before it sets. It makes the caramel flavor pop. **Which tip will you try first?**

## From My Kitchen to Yours

I hope you love making this fudge. It is such a joyful little project. The kitchen is my favorite place for making memories.

I would love to hear about your baking adventures. Tell me all about it in the comments below. **Have you tried this recipe?** I am always here cheering you on.

Happy cooking! —Elowen Thorn.



## Biscoff Buttercreme Noel Fudge





[Print Recipe](#)

# **Biscoff Buttercreme Noel Fudge**

Author: Elowen Thorn





Cooking Method: [Stovetop No-Bake](#)



Cuisine: [American](#)



Courses: [Dessert](#)



Difficulty: **Beginner**



Prep time: **10 minutes**



Cook time: **10 minutes**



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Setting time: **3 minutes**



Total time: **3 hours 20 minutes**



Servings: **40 servings**



Calories: **140 kcal**



Best Season: **Summer**

## **Description**

Indulge in the rich, creamy, and caramelized flavor of this easy Biscoff

fudge, made with white chocolate, cookie butter, and crunchy biscuit pieces.

## Ingredients

- 395 g sweetened condensed milk (one tin)
- 500 g white chocolate, chopped
- 125 g Biscoff spread (smooth or crunchy)
- 125 g Biscoff biscuits, chopped

## Instructions

1. Line a 9×9-inch square tin with parchment paper, ensuring the paper extends slightly beyond the edges for easy removal after the fudge has set.
2. Place the chopped white chocolate and condensed milk into a heavy-based saucepan. Melt the mixture over low heat, stirring frequently to prevent scorching and to ensure the chocolate melts uniformly.
3. Remove the saucepan from the heat. Add the Biscoff spread and fold gently until partially combined. Avoid excessive mixing to maintain a light marbled effect throughout the fudge.
4. If preferred, combine the white chocolate, condensed milk, and Biscoff spread in a microwave-safe bowl. Heat in short intervals on low power, stirring between each interval until the mixture is smooth and fully melted.
5. Stir the chopped Biscoff biscuits into the warm mixture until they are evenly distributed. Ensure the mixture remains cohesive and well-blended.
6. Pour the mixture into the prepared tin. Smooth the top using a spatula to create an even layer.

7. Refrigerate or freeze the filled tin for 3–4 hours, or leave it to set overnight for optimal firmness.
8. Once fully set, lift the fudge from the tin using the parchment paper. Cut into evenly sized squares and serve as desired.

## Notes

This recipe can be made gluten-free by substituting the standard Biscoff biscuits with certified gluten-free caramelized-style cookies or similar gluten-free alternatives. Ensure that all other ingredients—including white chocolate and Biscoff-style spread—are labeled gluten-free and prepared in facilities without cross-contamination.

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