



# Biscoff Cookie Delight Crunch Bliss

## The First Bite That Started It All

The first time I tasted Biscoff Cookie Delight Crunch Bliss, it was pure magic. Warm cookie crumbs melted with creamy frosting, leaving a caramelized spice on my tongue. I closed my eyes and savored each bite like a secret. **Ever wondered how you could turn Biscoff into something unforgettable?** This recipe answers that with every buttery, spiced layer. Trust me, one bite and you'll be hooked.

## My Messy (But Delicious) First Try

My first batch of these cookies was a comedy of errors. I forgot to chill the dough, so they spread into giant, lacy circles. The frosting was too

thick, glopping off like cement. But you know what? They still tasted amazing. **Home cooking isn't about perfection—it's about joy in the trying.** Share your kitchen fails with me below!

## Why This Cookie Wins Every Time

### A Cookie with a Passport

Biscoff cookies hail from Belgium, where bakers perfected spiced speculoos in the 1930s. Airlines later served them as in-flight treats, spreading their fame worldwide. \*Did you know Biscoff means "biscuit + coffee" in Dutch?\* This recipe blends that rich history with American cookie love. Next time you bake, think of the journey in every bite.



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### Ingredients:

Ingredient	Amount	Notes
Unsalted butter	$\frac{3}{4}$ cup (163 grams)	Softened
Light brown sugar	$\frac{3}{4}$ cup (145 grams)	Packed
Granulated sugar	$\frac{1}{4}$ cup (50 grams)	
Egg	1 large	
Egg yolk	1	
Vanilla extract	1 Tablespoon	
All-purpose flour	2 $\frac{1}{4}$ cups (312 grams)	
Cornstarch	1 teaspoon	
Baking soda	1 teaspoon	
Fine sea salt	$\frac{3}{4}$ teaspoon	
Unsalted butter (for frosting)	$\frac{1}{2}$ cup	Softened
Biscoff (cookie butter)	$\frac{3}{4}$ cup	
Powdered sugar	1 $\frac{1}{2}$ cups	
Heavy cream	1-2 Tablespoons	Or more if needed
Salt (for frosting)	$\frac{1}{2}$ teaspoon	
Biscoff cookies	4	Crushed

### How to Make Biscoff Cookie Delight Crunch Bliss

#### Step 1

See also Lemon Meringue Cupcake Delights  
Preheat oven to 350°F. Line baking sheets with parchment paper. Soft butter mixes best with sugars. Beat butter, brown sugar, and white



sugar until fluffy. **Step 2** Add egg, yolk, and vanilla. Mix until smooth. Combine flour, cornstarch, baking soda, and salt. Stir just until no dry spots remain. **Step 3** Scoop dough into 2-inch balls. Flatten slightly with your palm. Chill 10 minutes for thicker cookies. (Hard-learned tip: Cold dough spreads less!) **Step 4** Bake 10-12 minutes until edges turn gold. Cool on sheets 5 minutes. Transfer to racks to cool fully. Frosting time! **Step 5** Beat butter until fluffy. Add Biscoff spread, then powdered sugar and salt. Thin with cream until spreadable. Smear on cookies, top with crumbs. **What's your go-to cookie topping? Share below! Cook Time:** 12 minutes **Total Time:** 35 minutes **Yield:** 18 cookies  
**Category:** Dessert, Cookies

## 3 Twists on This Cookie

**Chocolate Drizzle** Melt dark chocolate, zigzag over frosted cookies. Adds rich contrast to the caramel-like Biscoff. **Peanut Butter Swirl** Mix peanut butter into half the frosting. Swirl both frostings for a nutty duo. **Sea Salt Sprinkle** Top with flaky salt before baking. Balances the sweetness with a salty kick. **Which twist would you try first? Vote in the comments!**

## Serving & Pairing Ideas

Serve warm with vanilla ice cream. Or stack them high on a dessert plate. For drinks, try cold milk or spiced chai. Grown-ups might like coffee with a shot of Kahlúa. **Which would you choose tonight?**



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## Storage & Make-Ahead Tips

These cookies stay fresh in a sealed container for 3 days. For longer storage, freeze unfrosted cookies up to 2 months. Thaw at room temperature before frosting. \*Fun fact\*: Chilling the dough balls prevents overspreading. Why this matters? Proper storage keeps them soft and chewy. Batch-cook note: Double the dough, bake half now, freeze half for later. Ever tried freezing frosted cookies? Share your tricks below!

See also Cabbage Roll Casserole

## Troubleshooting Common Issues

Cookies too flat? Chill dough longer or add 1-2 Tbsp extra flour. Frosting too thick? Add cream slowly until smooth. Cookies too dry? Bake 1-2 minutes less next time. Why this matters? Small tweaks make big differences. My neighbor once overbaked hers—still tasty with extra frosting! What's your biggest cookie fail? Spill the crumbs!

## Your Questions, Answered

**Q: Can I make these gluten-free?** A: Swap flour for 1:1 gluten-free blend. Add 1/4 tsp xanthan gum.

**Q: How far ahead can I prep dough?** A: Up to 24 hours in the fridge. Bake when ready.

**Q: What's a good Biscoff swap?** A: Use peanut butter or Nutella for a twist.

**Q: Can I halve the recipe?** A: Yes! Use 1 egg (no yolk) and halve all else.

**Q: Why cornstarch?** A: It keeps cookies tender. No cornstarch? Use 1 Tbsp less flour.

## Final Crumb

These cookies vanish fast at my book club. Whip up a batch and watch smiles appear. **Tag @SavoryDiscovery on Pinterest—I'd love to see your creations!** Happy cooking! —Elowen Thorn.



**You need to try !**



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# **Biscoff Cookie Delight Crunch Bliss**

Author: Elowen Thorn

Cooking Method: [Baking](#)



Cuisine: [American](#)



Courses: [Dessert Snack](#)





Difficulty: **Beginner**



Prep time: **20 minutes**



Cook time: **12 minutes**



## Biscoff Cookie Delight Crunch Bliss | 20

Rest time: **10 minutes**





Total time: **42 minutes**



Servings: **24 servings**



Calories:**384 kcal**

Best Season: **Summer**

## **Description**

Experience the delightful contrast of textures and flavors with these



Biscoff cookies, featuring a rich cookie butter frosting and crushed Biscoff topping.

## Ingredients

- ☐ ¾ cup (163 grams) unsalted butter, softened
- ☐ ¾ cup (145 grams) light brown sugar, packed
- ☐ ¼ cup (50 grams) granulated sugar
- ☐ 1 large egg
- ☐ 1 egg yolk
- ☐ 1 Tablespoon vanilla extract
- ☐ 2 ¼ cups (312 grams) all-purpose flour
- ☐ 1 teaspoon cornstarch
- ☐ 1 teaspoon baking soda
- ☐ ¾ teaspoon fine sea salt

## Frosting

- ☐ ½ cup unsalted butter, softened
- ☐ ¾ cup Biscoff (cookie butter)
- ☐ 1 ½ cups powdered sugar
- ☐ 1-2 Tablespoons heavy cream, or more if needed
- ☐ ½ teaspoon salt
- ☐ 4 biscoff cookies, crushed

## Instructions

1. Preheat the oven to 350°F. Line two baking sheets with parchment.
2. In a large bowl or the bowl of a stand mixer, beat together ¾ cup butter, ¾ cup brown sugar, and ¼ cup white sugar. Add 1 egg, egg yolk and 1 Tablespoon vanilla and mix to combine.

3. Mix in 2 1/4 cups flour, 1 teaspoon cornstarch, 1 teaspoon baking soda, and 3/4 teaspoon salt until combined.
4. Use a large cookie scoop, scoop the dough into 2-inch balls and place on prepared baking sheets. Gently press the center with the palm of your hand. Refrigerate dough balls for 10 minutes.
5. Bake 10-12 minutes, or until golden around the edges.
6. Remove from oven and let cool a few minutes on the baking sheet before removing to a cooling rack. Store in a covered container up to 3 days.
7. Frosting: In a large mixing bowl, or in the bowl of a stand mixer fitted with a paddle attachment, beat the 1/2 cup butter for 2 minutes until light and fluffy. Add the 3/4 cup Biscoff spread and beat on medium speed for an additional minute until light and fluffy.
8. Add the 1 1/2 cups powdered sugar and 1/2 teaspoon salt, mixing to combine. Scrape down the sides of the bowl with a rubber spatula as needed. Add the heavy cream, a tablespoon at a time until the frosting reaches a smooth and spreadable consistency.
9. Spread frosting on top of cookies and sprinkle with crushed Biscoff cookies.

## Notes

Make ahead: This dough can be made 24 hours in advance and stored in the refrigerator until ready to bake. Storage: Store in an airtight container in the refrigerator for 3 days.

Keywords: Biscoff, Cookie Butter, Cookies, Dessert, Sweet  
See also Soft Chewy Chipless Cookie Delight