



# Biscoff Pudding



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## Introduction

Biscoff pudding is a delightful dessert that combines the rich flavors of Biscoff cookies with a creamy pudding base. This indulgent treat is perfect for any occasion, whether you're hosting a dinner party or simply satisfying your sweet cravings at home. With its layers of velvety goodness and the unique taste of caramelized biscuits, this pudding will surely impress your guests and family alike.

## Detailed Ingredients with measures

- Biscoff cookies: 250 grams
- Heavy cream: 400 ml
- Sweetened condensed milk: 200 grams
- Milk: 200 ml
- Cornstarch: 2 tablespoons
- Vanilla extract: 1 teaspoon
- A pinch of salt

## Prep Time

Prep time for this Biscoff pudding is approximately 20 minutes. This allows you enough time to prepare the pudding mixture and crush the cookies for layering.

## Cook Time, Total Time, Yield

The cook time for this recipe is around 10 minutes. Therefore, the total



time required, including preparation and cooling, is about 1 hour. This recipe yields approximately 4 to 6 servings, making it a perfect dessert for small gatherings or family meals.



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## Detailed Directions and Instructions

### Step 1: Prepare the Biscuit Base

Crush Biscoff biscuits into fine crumbs using a food processor or by placing them in a zip-lock bag and rolling with a rolling pin.

### Step 2: Mix the Biscuit Base

In a bowl, combine the crushed biscuits with melted butter until the mixture resembles wet sand.

### Step 3: Create the Pudding Mixture

In a separate bowl, whisk together the cream, milk, and sugar until well combined.

### Step 4: Add Biscoff Spread

Fold in the Biscoff spread into the cream mixture until fully incorporated and smooth.

See also [Sausage Potato Casserole](#)

### Step 5: Layer the Pudding

In serving glasses or bowls, start with a layer of the biscuit mixture, followed by a layer of the pudding mixture. Repeat the layers until the glasses are filled to the top.

### Step 6: Chill the Pudding

Place the assembled pudding in the refrigerator for at least 4 hours to set properly.

**Step 7: Serve and Enjoy**

Once chilled, garnish with whipped cream, biscuit crumbs, or additional Biscoff spread if desired, then serve.

## Notes

**Note 1: Biscuit Texture**

Ensure the biscuit crumbs are fine to achieve an even texture in your pudding layers.

**Note 2: Biscoff Spread**

For an extra caramelized flavor, slightly warm the Biscoff spread before folding it into the cream mixture.

**Note 3: Chilling Time**

The longer the pudding chills, the better the flavors meld together; overnight chilling is optimal.

**Note 4: Serving Variations**

Feel free to customize servings with toppings like chocolate shavings or caramel drizzle.

**Note 5: Storage**

Leftover pudding can be stored in the refrigerator for up to 3 days; cover with plastic wrap to maintain freshness.





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## Cook techniques

### Layering

Layering is essential in creating a visually appealing pudding. Alternate between Biscoff spread, pudding, and crushed cookies to achieve a beautiful striped effect.

### Whipping

Whipping the cream to soft peaks ensures a light and airy texture in the pudding. It is important not to overwhip, as this can lead to a dense consistency.

### Chilling

Chilling the pudding allows the flavors to meld and the texture to set properly. Make sure to refrigerate for several hours, or overnight for the best results.

See also [Simple Cacio e Pepe Recipe at Home](#)

### Crushing Cookies

Crushing the Biscoff cookies into fine crumbs can be done with a food processor or in a zip-lock bag using a rolling pin. Aim for small, even crumbs for better layering.

### Garnishing

Garnishing the pudding with additional crushed cookies or a drizzle of Biscoff spread enhances presentation and adds extra flavor. Consider using whole cookies for a decorative touch on top.



## FAQ

### **Can I use a different type of cookie?**

Yes, while Biscoff cookies provide a unique flavor, you can substitute them with other types of cookies, such as speculoos or even chocolate cookies, for a different taste.

### **How long can I store the pudding in the fridge?**

The pudding can be stored in the fridge for up to 3 days. Make sure to cover it properly to prevent it from absorbing any odors from the fridge.

### **Can I make this pudding in advance?**

Absolutely! This pudding is perfect for making in advance. Preparing it the night before allows the flavors to develop and the texture to set.

### **Is this recipe suitable for vegetarians?**

Yes, this pudding is suitable for vegetarians as it does not include any meat or gelatin ingredients.

### **Can I add other flavors to the pudding?**

Certainly! Feel free to experiment by adding ingredients such as vanilla extract or cocoa powder to the pudding mixture for additional flavor variations.



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## Conclusion

This Biscoff pudding is a delightful dessert that balances creamy texture with the unique flavor of Biscoff cookies. It's perfect for any occasion and is sure to be a crowd-pleaser. Whether you serve it chilled or with additional toppings, this recipe is versatile and creates a memorable treat.

See also Caramel Apple Crisp

## More recipes suggestions and combination

### **Chocolate Biscoff Trifle**

Layer chocolate mousse with Biscoff cookies for a rich and indulgent dessert.

### **Biscoff Cheesecake**

Incorporate Biscoff into a creamy cheesecake for a delicious twist on a classic favorite.

### **Biscoff Milkshake**

Blend Biscoff cookies with ice cream and milk for a decadent milkshake experience.

### **Biscoff Banana Pudding**

Combine Biscoff with banana layers for a fruity and flavorful pudding variation.

**Cookies and Cream Biscoff Cupcakes**

Bake cupcakes infused with Biscoff and topped with cookies and cream frosting.

**Biscoff Cream Puffs**

Fill cream puffs with Biscoff-flavored pastry cream for an elegant dessert.

**Biscoff Ice Cream Sandwiches**

Sandwich ice cream between Biscoff cookies for a deliciously satisfying treat.



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