



Lotus Biscoff McFlurry at Home



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Introduction

The Lotus Biscoff McFlurry is a delightful dessert that perfectly combines the creamy texture of ice cream with the distinctive flavor of Biscoff cookies. Making this treat at home is simple, allowing you to indulge in this sweet delight whenever you please. This recipe will guide you through creating a delicious McFlurry that is sure to impress your family and friends.

Detailed Ingredients with measures

- Vanilla ice cream: 2 cups
- Lotus Biscoff cookies: 5-6 cookies, crushed
- Biscoff spread: 3 tablespoons
- Milk: 2 tablespoons
- Optional: extra crushed cookies for topping

Prep Time

Preparation Time: 10 minutes

Cook Time, Total Time, Yield

Cook Time: 0 minutes

Total Time: 10 minutes

Yield: Serves 2-3 people



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Detailed Directions and Instructions

Step 1: Prepare the Ice Cream Base

In a mixing bowl, add 500 ml of soft vanilla ice cream. Ensure the ice cream is slightly melted to make it easier to mix.

Step 2: Blend with Biscoff Spread

Add 3-4 tablespoons of Lotus Biscoff spread to the ice cream. Use a spatula to gently fold the spread into the ice cream. Aim for a marbled effect; do not over-mix.

Step 3: Crush the Biscoff Biscuits

Take 4-5 Lotus Biscoff biscuits and crush them into small pieces. You can use a rolling pin or place them in a zip-lock bag and crush them with your hands.

Step 4: Add Crushed Biscuits

Fold the crushed Biscoff biscuits into the ice cream mixture. Make sure it is evenly distributed throughout the ice cream.

Step 5: Serve

Scoop the mixture into serving cups or bowls. Drizzle additional Biscoff spread over the top and sprinkle more crushed biscuits to enhance the presentation.

See also Pecan Upside Down Cake

Notes

Storage

Store any leftovers in an airtight container in the freezer. Consume within a week for the best texture.

Variations

Feel free to add other ingredients like chocolate chips or nuts for additional flavor and texture.

Serving Suggestion

Serve the McFlurry immediately for the best taste and texture.



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Cook techniques

Chilling the Ingredients

Ensure that your whipping cream is well chilled before whipping. This helps achieve a light and airy texture for your McFlurry.

Whipping Cream Properly

Whip the cream until stiff peaks form. This is crucial for the McFlurry to maintain its structure and creaminess.

Combining Flavors

Gently fold in the crushed Lotus Biscoff cookies instead of stirring vigorously. This helps keep the whipped cream fluffy while incorporating the cookie flavor.

Serving Suggestions

Serve the McFlurry in chilled glasses or bowls to maintain the cool temperature of the dessert. Top with extra crushed Biscoff cookies for added texture and flavor.

FAQ

Can I use a different type of cookie?

Yes, feel free to substitute Lotus Biscoff cookies with other types of cookies if you prefer.

How long can I store the McFlurry?

The McFlurry is best enjoyed fresh, but you can store it in the freezer for

a short time. Just be aware that it may lose its creamy texture.

Is it possible to make this recipe dairy-free?

Yes, you can use a dairy-free whipping cream alternative to create a dairy-free version of the McFlurry.

How do I know when the whipping cream is ready?

The whipping cream is ready when it forms stiff peaks and holds its shape, meaning it will stand tall without slumping.

See also [Dumplings](#)



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Conclusion

Creating a Lotus Biscoff McFlurry at home is a delightful way to indulge in a creamy, crunchy treat. The combination of smooth ice cream and the distinctive flavor of Biscoff cookies makes for an enjoyable dessert experience. With simple ingredients and easy preparation, you can impress your family and friends with this homemade version.

More recipes suggestions and combination

Oreo McFlurry

Combine creamy vanilla ice cream with crushed Oreo cookies for a classic dessert that everyone loves.

Nutella Swirl Ice Cream

Mix Nutella into softened ice cream and swirl for a rich, chocolatey flavor that's perfect for hazelnut lovers.

Fruit and Yogurt Parfait

Layer yogurt with your favorite fruits and granola for a refreshing and healthy alternative to icy desserts.

Peanut Butter Cup Milkshake

Blend creamy peanut butter and chocolate ice cream with milk for a decadent milkshake that satisfies your sweet tooth.

Caramel Fudge Brownie Sundae

Top warm fudge brownies with scoops of ice cream, caramel sauce, and

nuts for an extravagant dessert experience.



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