



Kate's Sweets

Cookies, Cakes, and More!

Homemade Biscoff Cookies

A homemade version of the delicious, European Biscoff cookie.

yield: about 4 dozen cookies

prep time: 25 minutes

total time: 35 minutes

Ingredients:

- 2 cup all-purpose flour
- 2 tsp. ground cinnamon
- ¼ tsp. ground nutmeg
- ¼ tsp. ground ginger
- ¼ tsp. ground allspice
- ¼ tsp. ground cloves
- ½ tsp. salt
- ¼ tsp. baking soda
- ¼ tsp. baking powder
- 1 cup unsalted butter, room temperature
- ¼ cup sugar
- ½ cup firmly packed brown sugar
- 1 tsp. vanilla extract

Directions:

Preheat the oven to 350 degrees F and line two cookie sheets with parchment paper; set aside. In a medium bowl, whisk together the flour, spices, salt, baking soda, and baking powder; set aside. In the bowl of a stand mixer, beat the butter until fluffy, about 30 seconds. Add the sugar and brown sugar and beat until well combined. Add the vanilla extract. Scrape down the sides of the bowl when necessary. Slowly add the dry ingredients to the butter and mix until the dough is cohesive, about 4 minutes. If it seems crumbly, keep mixing and do not add water! The butter needs a little while to work itself into the dry ingredients, but it will.

Take half of the dough from the bowl and place it between two large pieces of parchment paper. Roll it out to about ¼" thick, not any less, you don't want them to be very thin (I know mine are thin but I wish I hadn't rolled the dough so thin, I did about ⅛" thick). You may either use cookie cutters, or to replicate the more realistic shape of the Biscoff cookie, I cut the dough into rectangles. Place the cutouts onto the parchment-lined cookie sheets and continue rolling out the scraps, then the next half of the dough, until all the dough is used up.

Bake the cookies for about 9 - 10 minutes. They may brown a bit on the sides but that is okay. If you really want these to taste like Biscoff cookies, they are supposed to be hard and crumbly, not soft or chewy, so that's why mine browned. Cool on the baking sheets for about 10 minutes. Serve cool.

recipe adapted from: Cupcake Project