

Biscoff Chocolate Chip Cookies

Course: **Cookies, Cookies with Chocolate**

Servings	Prep time	Cooking time	Total time
10 servings	1 hour	12 minutes	1 hour 12 minutes

Ingredients

100 g (7 tbsp) unsalted butter
60 g (¼ cup) cookie butter
70 g (½ cup) light brown sugar
30 g (¼ cup) granulated sugar
1 egg, room temperature
½ tsp vanilla extract
150 g (1¼ cups) all-purpose flour
½ tsp baking soda
½ tsp baking powder
½ tsp salt
120 g (⅔ cup) semi-sweet chocolate, chopped
45 g crushed Biscoff cookies (approx. 6 cookies)

Directions

- 1 Brown the Butter:**

Start by browning the butter, which brings a rich, nutty flavor to the cookies.

Place the butter in a small saucepan over medium heat. Stir the butter as it melts and keep an eye on it until it turns a golden amber color with tiny brown flecks.

Pour the browned butter into a mixing bowl. Aim to have about 80-85g of browned butter. If slightly less, add a touch of water to make up the difference.

Immediately stir the cookie butter into the warm brown butter until smooth, then place the mixture in the freezer for 5 minutes to cool slightly.
- 2 Prepare the Chocolate and Dry Ingredients:**

While the butter mixture is chilling, chop your chocolate and prepare your dry ingredients.

In a separate bowl, mix together the flour, baking soda, baking powder, and salt. Set aside.

If you're using a chocolate bar, chop it into small pieces, or break any larger chocolate pieces in half to ensure even distribution in the cookies.

3 Mix the Cookie Dough:

Once the butter mixture has cooled slightly, you're ready to assemble the cookie dough.

Add the granulated sugar and light brown sugar to the brown butter and cookie butter mixture. Whisk until smooth and combined.

Whisk in the egg and vanilla extract until the mixture is light and fluffy.

Using a rubber spatula, fold in the dry ingredient mixture (flour, baking soda, baking powder, and salt) until just a few streaks of flour remain.

Fold in the chopped chocolate and crushed Biscoff cookies, mixing until no flour streaks are visible.

4 Chill the Dough:

This step may feel tedious, but chilling the dough helps develop flavor and gives the cookies a better texture.

Cover the bowl with a lid or plastic wrap, and refrigerate the dough for at least 30 minutes. You can also chill the dough for up to 2 days if you prefer a more intense flavor.

5 Prepare to Bake:

When you're ready to bake, preheat the oven and prepare your baking sheet.

Preheat the oven to 350°F (175°C) and line a cookie sheet with parchment paper or a silicone baking mat.

6 Portion and Shape the Cookies:

Form the cookie dough into balls and add extra toppings for an indulgent touch.

Scoop heaping 3-tablespoon-sized balls of dough onto the prepared cookie sheet, spacing them about 3 inches apart to allow for spreading.

(Optional) Melt an additional 2 tablespoons of cookie butter and drizzle it over the top of each cookie dough ball. Add extra chopped chocolate and Biscoff cookie crumbs on top for added texture and flavor.

7 Bake the Cookies:

It's finally time to bake! These cookies bake quickly, so keep an eye on them.

Bake the cookies at 350°F (175°C) for 12-14 minutes, or until the edges are golden brown.

When the cookies come out of the oven, use a bowl slightly larger than the cookies to swirl around each one, giving them a perfectly circular shape.

8 Cool and Enjoy:

Allow the cookies to cool slightly on the pan before transferring to a wire rack.

Let the cookies sit on the baking sheet for 10 minutes to set. Then, transfer them to a wire rack to cool completely.

Serve and enjoy these deliciously soft, gooey, and flavorful Biscoff Chocolate Chip Cookies!