

Jazz in the Kitchen

Spiced Biscoff Spread Cookies

Ingredients:

1/2 cup unsalted butter
1/2 cup Biscoff Spread
1/2 cup minus two tablespoons granulated sugar
1/2 cup minus two tablespoons dark brown sugar
1 egg
1/2 teaspoon vanilla
1/4 teaspoon ginger
1/4 teaspoon ground cardamom
1/2 teaspoon ground cinnamon
1/8 teaspoon ground nutmeg
1/8 teaspoon salt
1 1/2 cup flour

Directions:

1. Cream together butter and Biscoff Spread in a large bowl with an electric mixer.
2. Add granulated and brown sugar, and the baking soda and baking powder to the bowl, and mix together.
3. Blend in egg, vanilla, spices and salt.
4. Slowly add in flour. If the dough becomes too heavy for the electric mixer, switch to a wooden spoon. Use a spatula to scrape the dough from the sides of the bowl, then cover and refrigerate for at least one hour.
5. Heat oven to 375. Spoon tablespoon sized balls of dough onto a cookie sheet covered in parchment paper. Flatten slightly with your fingers. Bake for 8-10 minutes, or until the bottoms are golden brown. Don't overcook; the centers should remain slightly soft. Remove from oven and cool. Enjoy!