



Biscoff Butter Bars

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½ lb (2 sticks) unsalted butter, at room temp

½ cup (3 ½ oz / 100 g) granulated sugar

¾ cup (3 oz / 84 g) powdered sugar

1 tablespoon vanilla extract

2 cups (8 ½ oz / 242 g) all-purpose flour

1 (14.1 oz) jar Biscoff Spread

Preheat the oven to 325F and grease a 9x9 in pan. Place the butter and sugars into a large bowl or the bowl of your stand mixer and beat until light and fluffy, about 2 minutes on med-high speed. Add the vanilla extract and flour and mix until a soft dough forms. Press half the dough into the greased pan (wrap remaining dough in plastic wrap and refrigerate) and bake for 12-14 minutes, until puffy and ever so slightly firm to the touch. It will not look done.

Allow the base to cool for 15 minutes. Once cooled, spread the Biscoff over the base, leaving a ¼ inch gap around the edge. Crumble the remaining dough over the top of the Biscoff and bake for 20-25 minutes, until puffy, very lightly golden and slightly firm to the touch. Allow to cool completely before removing from pan. Slice into 12-15 bars.