

Haute Chocolate - Biscoff

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*4 cups half-and-half
2 bars (3-1/2 ounce ea)
chopped 70% cacao dark
chocolate
2 ounces chopped milk
chocolate
dash salt
1/3 cup Biscoff creamy
cookie spread
sweetened whipped cream
1 Biscoff cookie*

In a saucepan, heat the half-and-half over medium heat until bubbles form around the sides of the pan (do not boil). Remove from the heat.

Whisk in the cacao, milk chocolate and salt.

Whisk in the Biscoff cookie spread until smooth.

Return to the heat. Cook and stir until heated through.

Pour into mugs. Top with whipped cream and serve with a cookie.

Per Serving (excluding unknown items): 0 Calories; 0g Fat (0.0% calories from fat); 0g Protein; 0g Carbohydrate; 0g Dietary Fiber; 0mg Cholesterol; 0mg Sodium. Exchanges: .