

## Biscoff with fresh butter



### Ingredients

- 175 g Pur Natur fresh churned butter
- 1 egg
- 420 g dark candy sugar
- 670 g flour
- 1 tbsp of biscoff spices
- 120 g water

### Instructions

Mix all the ingredients in your kitchen machine until you obtain a stiff dough. Wrap in cling film and refrigerate for a few hours. Pre-heat the oven to 180°C. Roll out the dough on a floured surface to a thickness of about 4 mm. Cut out biscuits and bake on a tray lined with parchment paper in the oven for 12 min.