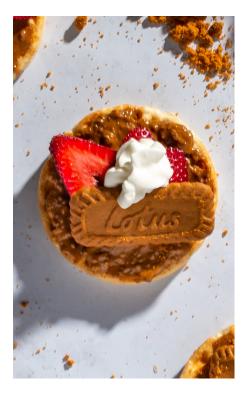


## The Best Biscoff Waffles



## Ingredients

- 2 cups of Belgian Waffle Mix
- 1 1/2 cups of water
- 4 Biscoff cookies, crushed
- 1/4 cup of Biscoff Cookie Butter Spread, plus more for topping
- · Sliced strawberries for topping

## Method

- 1. Preheat your waffle iron.
- 2. Mix the waffle mix and water together until just combined.
- 3. Microwave the biscoff spread until liquid, and carefully pour in the melted cookie butter spread into the waffle batter.
- 4. Fold gently until the spread is marbled in the waffle batter and pour the batter into the waffle iron.
- 5. Cook the waffles until golden and crispy. Top your biscoff waffle with crushed cookies, more melted cookie butter, sliced strawberries, and whipped cream (if desired).
- 6. Enjoy!



