



Biscoff Swirls

Ingredients

Biscoff Spread (regular or crunchy)

2 x sheets of puff pastry

egg wash (whisk 1 egg, 1 tsp water)

Icing sugar and extra Biscoff spread to serve

Method

Turn on oven to moderate temperature (180C or 350F).

Line a baking tray with parchment paper.

Place pastry on tray, and then smother with biscoff spread.

Roll up the pastry from one end to the other.

Cut the pastry into 6 even strips.

Twirl the pastry and then roll into a swirl / nest.

Brush the scrolls with egg wash.

Bake for 15 - 20 minutes or until your scrolls are golden. Allow to cool slightly and then dust with icing sugar or extra biscoff spread.

Enjoy!!

Makes 6 scrolls. Double the recipe for more.