Product Info

Pack size
Spread - 8kg - Code F1944
Crumb - 7.5kg - Code F1942

Palletisation
Spread - 8kg x 20
Crumb - 7.5kg x 20

Storage
Store Spread between 17°C and 23°C. Store Crumb in cool, dry conditions, free from odours and high humidity.

Ingredients for Recipe
Lotus Biscoff Spread
Lotus Biscoff Crumb
Craigmillar Toffee Extra Moist Cake Mix
Lotus Biscuits (optional to finish)

Lotus Biscoff Spread & Biscoff Crumb

Power brand Lotus Biscoff Spread and Crumb is now available in bulk packs aimed at bakers and confectioners to produce an array of exciting new products. Traybakes, Muffins, Sponges and Cheesecakes are just some of the products easily adapted to give your customers the great tasting Biscoff they love. Enquire for more tips and tricks to get the most from the Biscoff range.

Recipe Idea - Biscoff Muffins

Prepare Craigmillar Toffee Extra Moist Cake Mix as per bag instructions. Add a small amount of Biscoff Crumb to the batter and blend slowly. This will provide a speckle effect inside the finished muffin. No more than 5% of Biscoff to batter weight is required. Ideally deposit the batter into red muffin papers, suggest 80gm. Bake as normal.

Once cooled, a finish can be done in two ways.

Option 1 - melt a portion of the spread, dip the top of the muffin into the melted spread. Shake off the excess and finish off with a sprinkle of the Biscoff Crumb.

Option 2 - pipe a small rosette of Biscoff Spread on top of the muffin, finish with either a sprinkling of Biscoff Crumb or place an actual Biscoff biscuit on top. Use the same method for round or square sponges. Split the toffee sponge cake and fill. Make a Biscoff buttercream by adding Biscoff Spread to your normal buttercream and beat until fully blended. Add Biscoff to your desired flavour profile or cost in use.

To make the Biscoff Spread over wrap-able for traybakes such as rocky road, shortcake etc., simply take 1 part of the Biscoff Spread and blend it with up to a third of melted white chocolate or white chocolate compound.