



# Biscoff Chocolate Chip Cookies

*Giant bakery-style cookies made with Biscoff cookie butter, milk chocolate chips, chopped Biscoff cookies, and an optional cookie butter drizzle.*

| PREP TIME | COOK TIME | TOTAL TIME | YIELD                                   |
|-----------|-----------|------------|-----------------------------------------|
| 20 min    | 15-18 min | 38 min     | About 24 giant or<br>72 regular cookies |

## INGREDIENTS

- 3 cups packed brown sugar
- 3/4 cup granulated sugar
- 1 cup melted butter
- 1 cup Biscoff cookie butter
- 5 large eggs
- 2 Tbsp vanilla extract
- 4 tsp baking soda
- 2 tsp salt
- 6-7 cups all-purpose flour, leveled (more if needed)
- 3 cups milk chocolate chips
- Chopped Biscoff cookies, for topping
- Melted cookie butter, for drizzling (optional)

## INSTRUCTIONS

1. Combine the melted butter, cookie butter, brown sugar, and granulated sugar until smooth. Beat in the eggs and vanilla until fully incorporated.
2. Gradually add the baking soda, salt, and flour, starting with 6 cups. If the dough is too sticky, add more flour a little at a time. If it is too dry, add milk 1 tablespoon at a time just until the dough comes together.
3. Stir in the milk chocolate chips.
4. For giant cookies, combine two 4-tablespoon scoops of dough into a 5-ounce ball. If desired, press extra chocolate chips into the top and sprinkle with chopped Biscoff cookies.
5. Place on a baking sheet with room to spread. At elevations over 4,000 feet, bake giant cookies at 325°F for 15-18 minutes. At lower elevations, 350°F may work better. For 2-ounce cookies, start checking at 12-14 minutes.
6. Cool for a few minutes on the baking sheet. Once cooled, drizzle with melted cookie butter if desired.

## WENDY'S TIPS & NOTES

- Bake one test cookie first to check the flour amount, spread, texture, and baking time.
- The goal is a little crispness on the outside with a soft, chewy center.
- Store completely cooled cookies in an airtight container at room temperature. I don't refrigerate them because I find refrigeration dries them out too quickly.
- To freeze, place cooled cookies in a freezer-safe container or bag, separating layers with parchment if needed. To reheat a frozen giant cookie, place it in a cool oven, turn the oven to 350°F, and warm for 8-12 minutes. Do not microwave.

## WEIGHT MEASUREMENTS

- **Brown sugar:** 789 g
- **Granulated sugar:** 189 g
- **Eggs:** 253 g
- **All-purpose flour:** 1272-1412 g

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