

## Cookie Spread



Level: Easy

Prep Time: 10 minutes

Makes about  $\frac{1}{2}$  cup

Cooking Time: -

- 2 (1.31 oz.) packages Biscoff cookies (see Notes)
- 1 Tbsp. light brown sugar, packed
- 1 Tbsp. vegetable oil
- 2 Tbsp. water
- $2\frac{1}{2}$  to 3 Tbsp. all-purpose flour



Break up cookies and place in a food processor. Pulse until the cookies are reduced to fine crumbs. Add the sugar and pulse until combined. While pulsing, slowly add the oil through the feeding tube and mix until thick and pasty. Slowly add the water. Run the processor for a few minutes to smooth out the spread. While pulsing, add the flour  $\frac{1}{2}$  a tablespoon at a time to thicken to desired texture. Store the spread in an airtight container. Eat within a few days and do not refrigerate.

### Notes:

- I used Lotus Bakeries Biscoff Santa Cookies, since that is what was available in the market at the time. There were 3 cookies in each individual pack. Therefore, I used 6 cookies for 1 recipe.
- This recipe slightly adapted from the Honolulu Star-Advertiser, "By Request" by Betty Shimabukuro, October 16, 2013.

