

Biscoff White Chocolate Ice Cream

• RECIPE •

INGREDIENTS:

- ☒ 2 cups (500ml) thickened cream
- ☒ 1 can (395g) sweetened condensed milk
- ☒ ½ cup Biscoff spread (smooth or crunchy)
- ☒ 10 pumps (100ml) of White Chocolate Sauce (plus extra for drizzling)
- ☒ ½ tsp sea salt (adjust to taste)
- ☒ 6–8 Biscoff cookies, roughly crushed

DIRECTIONS:

1. In a large bowl, whip the cream until soft peaks form.
2. In another bowl, whisk together the sweetened condensed milk, Biscoff spread, Naked Syrups White Chocolate Sauce, and sea salt until smooth.
3. Gently fold the whipped cream into the Biscoff-caramel mixture until fully combined.
4. Fold in crushed Biscoff cookies.
5. Pour the mixture into a freezer-safe container. Drizzle extra white chocolate and swirl through the top. Optionally, sprinkle more cookie bits on top.
6. Freeze for at least 6 hours or overnight until firm.