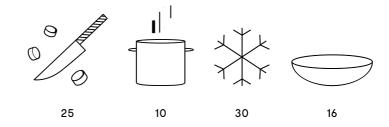




Lotus Biscoff Millionaires Shortbread

A great indulgent recipe, which hits all the sweet notes.



Ingredients

90g The Groovy Food Company Organic Agave Nectar -Light Amber & Mild

60g The Groovy Food Company Organic Coconut Oil

200g The Groovy Food Company Organic Coconut Flour

250g Biscoff Biscuit Spread

150g Dark Vegan Chocolate

2 Lotus Biscuits (crumbled)

Directions

- 1. Combine the Coconut Flour, Coconut Oil and Agave Nectar in a large bowl., until a rough dough is formed.
- 2. Line square baking tin with greaseproof paper
- 3. Tip the dough mixture into baking tin, pressing evenly with the back of a spoon.
- 4. Put in freezer
- 5. Next, weigh out your Biscoff Spread and melt over low heat in a small saucepan.
- 6. Remove your baking tin with the biscuit base out of the freezer and pour the melted Biscoff Spread. Put back in the freezer.
- 7. Melt chocolate in a small pan over a low heat stirring constantly. Once melted let it cool slightly
- 8. Take baking tin out of freezer and pour melted

chocolate over it spreading evenly

- 9. Crumble lotus biscoff biscuits over the chocolate and press in gently
- 10. Pop the tin in the fridge for 30 minutes to allow chocolate to set. Remove from freezer and slice up ready to serve.