

## Biscoff Matcha Latte Recipe: The Perfect Afternoon Treat in 5 Minutes

The Biscoff Iced Matcha Latte: My New Favorite Afternoon Treat



**TIME**  
**5 min**

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**ChefManiac**

### INGREDIENTS

#### Swaps and Notes:

**Milk Alternatives:** Oat milk provides the creamiest texture and sweetness, but almond or soy milk are excellent lower-calorie options.

**Sweetener:** If you are watching your sugar intake, you can omit the added sugar entirely, as the Biscoff spread provides a good amount of sweetness.

**Biscoff Swirl:** To get that gorgeous streak up the side of the glass, make sure the Biscoff spread is warm (microwave it for about 10-15 seconds) and use the back of a spoon to press it against the glass wall before adding the ice.

**Matcha Whisking:** Don't skip the whisking step! It's crucial for dissolving the matcha powder and creating a smooth, frothy layer without any clumps. A bamboo whisk (chasen) is ideal, but a small electric frother or even a fork in a pinch can work.

#### Step-by-Step Instructions:

1. Prepare the Matcha Base:
2. Swirl the Biscoff:
3. Assemble the Milk Layer:
4. Layer the Drink:
5. Finish and Serve:

#### Tips for Success:

**Temperature Matters:** Ensure your hot water for the matcha is not boiling. Water that is too hot can make the matcha taste bitter. Aim for around

175°F (80°C).

**The Best Ice:** Use larger, clear ice cubes if you have them. They melt slower and keep your latte cold without diluting the flavor too quickly.

**Froth Power:** If you don't have a frother or whisk, you can shake the milk and sweetener vigorously in a sealed jar to create a foamy layer before pouring it over the ice.

**Adjusting Thickness:** For an even thicker, dessert-like drink, you can blend a small amount of ice into your milk/sweetener/Biscoff mixture before layering the matcha.

**Serving Suggestions and Pairings:**

**For Breakfast/Brunch:** A simple butter croissant or a piece of banana bread like my favorite Chocolate Chip Banana Bread is ideal.

**For a Dessert Break:** Keep the chocolate simple. Try pairing it with these easy Chocolate Chip Cookie Bites or a light, fruit-forward dessert.

**For a Cozy Snack:** A handful of toasted almonds or a simple bowl of fresh berries.

**Nutritional Information (Estimated Per Serving):**

Calories: 250-350

Fat: 8g-15g

Carbohydrates: 30g-50g

Protein: 8g-12g

**Storage and Leftover Tips:**

**Leftover Matcha Base:** If you make a large batch of the whisked matcha, you can store it in an airtight container in the fridge for up to 24 hours. Just give it a good shake before using.

**Melted Biscoff:** The melted Biscoff can be stored at room temperature and reheated as needed for your next latte.

**More Recipes You Will Love:**

For a sweet treat you can dip into, check out my Brownie Batter Dip.

If you're in the mood for another no-bake dessert that's perfect for a crowd, try this light and seasonal Pumpkin Delight Dessert.

Need a colorful, fun party idea? This Unicorn Poke Cake is always a hit.

For a perfectly refreshing, non-coffee drink on a sunny day, make a batch of this vibrant Blueberry Lemonade.

**Final Thoughts:**

## DIRECTIONS

1. **Prepare the Matcha Base:** In a small bowl, combine the 1 tsp matcha powder and 3-4 tbsp hot water. Using a bamboo whisk or a small electric frother, whisk rapidly in a "W" or "M" motion until the matcha is fully dissolved and a thin layer of fine foam forms on top. Set aside.
2. **Swirl the Biscoff:** Melt the 1-2 tbsp Biscoff spread briefly in the microwave. If desired, use a spoon to coat the inside of your serving glass with the melted spread, creating a decorative swirl up the sides.
3. **Assemble the Milk Layer:** Add a generous amount of ice cubes to the Biscoff-swirled glass. Pour in the 1 cup milk and the optional 1-2 tsp sweetener. Give it a quick stir to combine the sweetener and milk.
4. **Layer the Drink:** Gently and slowly pour the prepared matcha mixture over the top of the milk and ice. Pouring slowly ensures the matcha sits beautifully on top of the milk, creating a striking layered effect.
5. **Finish and Serve:** Top your latte with whipped cream or cold foam for an extra rich treat. Sprinkle with crumbled Biscoff cookie and place a whole cookie on the side for garnish. Serve immediately and enjoy the dreamy combination! Stir before drinking to mix the layers.
6. **Tips for Success: Temperature Matters:** Ensure your hot water for the matcha is not boiling. Water that is too hot can make the matcha taste bitter. Aim for around 175°F (80°C).
7. **The : Best Ice:** Use larger, clear ice cubes if you have them. They melt slower and keep your latte cold without diluting the flavor too quickly.

8. Froth : Power: If you don't have a frother or whisk, you can shake the milk and sweetener vigorously in a sealed jar to create a foamy layer before pouring it over the ice.
9. Adjusting : Thickness: For an even thicker, dessert-like drink, you can blend a small amount of ice into your milk/sweetener/Biscoff mixture before layering the matcha.
10. Serving Suggestions and Pairings: This rich and creamy latte can easily stand alone, but it also pairs perfectly with light, simple baked goods or desserts that don't compete with the Biscoff flavor.
11. For : Breakfast/Brunch: A simple butter croissant or a piece of banana bread like my favorite Chocolate Chip Banana Bread is ideal.
12. For a : Dessert Break: Keep the chocolate simple. Try pairing it with these easy Chocolate Chip Cookie Bites or a light, fruit-forward dessert.
13. For a : Cozy Snack: A handful of toasted almonds or a simple bowl of fresh berries.
14. Nutritional Information (Estimated Per Serving): Please note that this is an estimation and will vary based on the type of milk and sweetener used.
15. Calories: 250-350
16. Fat: 8g-15g
17. Carbohydrates: 30g-50g
18. Protein: 8g-12g
19. A note on sweetness: Using a sugar-free syrup and almond milk will significantly lower the calorie and carb count.
20. Storage and Leftover Tips: Honestly, this latte is best enjoyed immediately. The ice will begin to melt, and the layers will mix over time.
21. Leftover : Matcha Base: If you make a large batch of the whisked matcha, you can store it in an airtight container in the fridge for up to 24 hours. Just give it a good shake before using.
22. Melted : Biscoff: The melted Biscoff can be stored at room temperature and reheated as needed for your next latte.
23. More Recipes You Will Love: If you loved the cozy, indulgent vibe of this Biscoff latte, you might want to try some of these other favorites:
24. For a sweet treat you can dip into, check out my Brownie Batter Dip.
25. If you're in the mood for another no-bake dessert that's perfect for a crowd, try this light and seasonal Pumpkin Delight Dessert.

## SWAPS & NOTES

But let's be honest, sometimes you just need a little something extra—a touch of indulgence, a whisper of dessert, especially in the late afternoon when the 3 PM slump hits.

Enter the Biscoff Iced Matcha Latte .

This drink takes the traditional Japanese green tea base and infuses it with the caramelized, spiced magic of Biscoff cookies.

It's creamy, it's crunchy (thanks to the topping), and it's become my ultimate cozy companion.

## TIPS FOR SUCCESS

**Temperature Matters:** Ensure your hot water for the matcha is not boiling.

Water that is too hot can make the matcha taste bitter.

**The Best Ice:** Use larger, clear ice cubes if you have them.

They melt slower and keep your latte cold without diluting the flavor too quickly.

**More recipes:** [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/biscoff-matcha-latte-recipe-the-perfect-afternoon-treat-in-5-minutes/>