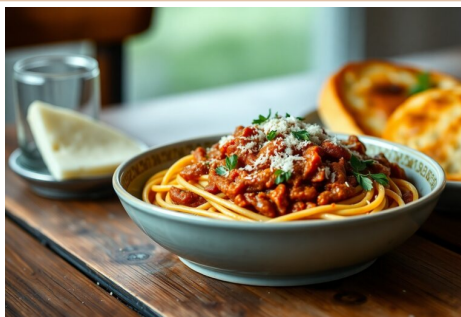


## The Ultimate Biscoff Lover's Parfait Recipe

If you're a Biscoff lover, this dessert is about to become your new obsession. This



**TIME**  
**25 min**

**PRINT**  
**Recipe Card**

**SAVE**  
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**SOURCE**  
**ChefManiac**

### INGREDIENTS

2 cups (200 g) Biscoff cookies, crushed  
... cup (60 g) unsalted butter, melted  
% cup (125 g) Biscoff spread (smooth or crunchy)  
2 cups (480 ml) heavy cream, divided  
4 tablespoons powdered sugar, divided  
1% teaspoons vanilla extract, divided  
Whole Biscoff cookies for garnish  
Extra cookie crumbs for garnish

### DIRECTIONS

1. Prepare the Cookie Base: Mix crushed Biscoff cookies with melted butter until the texture resembles wet sand. Set aside.
2. Make the Biscoff Mousse: Whip 1 cup heavy cream with 2 tablespoons powdered sugar and 1 teaspoon vanilla until soft peaks form.
3. Gently fold in the : Biscoff spread until smooth and fluffy. Avoid overmixing to keep the mousse airy.
4. Whip the Topping: In a separate bowl, whip the remaining 1 cup heavy cream with 2 tablespoons powdered sugar and % teaspoon vanilla until stiff peaks form.
5. Assemble the Parfaits: Layer cookie crumbs into the bottom of serving glasses. Add a layer of Biscoff mousse, followed by whipped cream.
6. Repeat layers until the glasses are filled.
7. Garnish & Serve: Top with extra whipped cream, cookie crumbs, and a whole Biscoff cookie. Serve immediately or chill for 1-2 hours for a firmer texture.

### SWAPS & NOTES

& Swaps Crunchy vs smooth spread: Both work beautifully.

Butter: Helps bind the cookie crumbs for a slightly firmer base.

Make it lighter: Swap half the whipped cream in the mousse with mascarpone for extra richness or Greek yogurt for tang.

Add chocolate: A drizzle of melted chocolate between layers takes it over the top.

### TIPS FOR SUCCESS

Chill your mixing bowl before whipping cream for better volume.

Use clear glasses to show off the beautiful layers.

Don't overwhip the cream - it should be fluffy, not grainy.

For clean layers, use a piping bag to add mousse and whipped cream.

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

Original recipe: <https://chefmaniac.com/the-ultimate-biscoff-lovers-parfait-recipe/>