# brown stone fragment on blue wooden surfaceLotus Biscoff

This attractive biscuit started its journey in the 1930s from Belgium, and now all over the world! It is uniquely designed with its name printed big and bold on a caramel surface while surrounded by an intriguing pattern. The basic ingredients consist of flour, sugar, oil, salt, cinnamon and a raising agent. This biscuit does not need any additional flavouring or colouring to achieve the fine caramel taste and look. It is all achieved with its natural ingredients. Because of its unique design and distinctive caramel taste, it is commonly used as an ingredient for baking. However, it is an even more perfect match with a hot cup of coffee as both taste compliments each other, hence Biscuit + Coffee = Biscoff. In fact, it is now natural for a café or restaurant to serve their coffee with this delicious crunchy biscuit!