Biscoff Cupcakes

1/4 cup butter, room temperature

1/2 cup Biscoff spread

1 cup sugar

2 eggs

1 1/2 teaspoons vanilla

1 1/2 cups flour

1 1/4 teaspoons baking powder

1/3 cup milk

Biscoff buttercream (Vanilla buttercream with 1/2 cup biscoff spread swirled in)

Cream butter, biscoff and sugar.

Beat in eggs and vanilla.

Beat in dry ingredients, alternating with milk.

Scoop into paper lined cupcake pans.

Bake 26 minutes at 350. (For jumbo cupcakes)

Frost with biscoff buttercream and top with a cookie.