Heartshaped Valentine's cake with Biscoff

Duration: 75 minutes
8 steps
6-8 servings

This delicious heart-shaped cake loaded with love & Biscoff will be the centerpiece for Valentine's day!

Ingredients

Cake

200 g self-rising flour
200 g sugar
200 g butter
4 eggs

Layer

4-5 tbsp Biscoff spread

Topping

100 g Biscoff spread + 4 tbsp extra
100 g cream cheese
20 g cream 40 % fat

Preparation

1. Preheat the oven to 180°C and brush a heart shaped springform cake tin with melted butter and dust with flour.
2. Beat the eggs with the sugar until frothy, melt the butter and add to the eggs, mix till combined.
3. Sift the self-rising flour and fold into the batter.
4. Fill the heart shaped cake tin 3/4th full with the batter, then place it in the oven for 30 to 35 minutes.
5. Remove from the oven and leave to cool for 10 minutes before removing the cake from the cake tin.
6. Leave to cool completely before slicing the cake in half lengthwise, so you have two heart shaped cakes. Spread the bottom cake with 4 tbsp Biscoff spread and place the other half on top.
7. By using a spoon, mix 100 g Biscoff spread with the cream cheese and cream, place in a piping bag with your favourite nozzle attached. Place in the fridge for 30 minutes.
8. Pipe a pattern around the sides of the cake (see picture). Melt the remaining 4 tbsp Biscoff Spread in the microwave and add to the middle of the cake to completely cover the top layer. Serve.