Biscoff sheet cake

10 steps
12 servings

Coffee in one hand, Biscoff cake in the other. That's how a break should taste.

Ingredients

Cake

320 g light brown sugar
3 eggs at room temperature
210 g Biscoff spread
170 g yogurt room temperature
180 ml vegetable oil
3 tsp vanilla extract
3/4 tsp salt
300 grams all-purpose flour
1,5 tsp baking powder
1/3 tsp baking soda

Decoration

450 g Biscoff spread
75 g Biscoff cookie crumbs
40 g white chocolate (finely chopped)
12 Biscoff cookies

Preparation

1. Preheat the oven to 175°C. Grease and line the cake pan with baking paper.
2. Whisk the sugar with the eggs for 1 minute until it becomes fluffy.
3. Whisk in your Biscoff spread. Optionally, let the Biscoff spread melt for 15 seconds in the microwave first.
4. Add the yogurt, oil, vanilla extract and salt and whisk once more until smooth.
5. Now change to the paddle attachment of the stand mixer and sift in the flour, baking powder and baking soda and mix until smooth.
6. Pour the mixture into your baking pan and bake for 30-35 minutes. A toothpick inserted in the middle should come out clean.
7. Let it cool in the pan for 20 minutes then remove it and let it cool completely on a wire rack.
8. Once completely cooled, you can spread the Biscoff spread with a spatula. If you want, you can make a nice swirl pattern.
9. Then sprinkle the Biscoff cookie crumbs and some chopped white chocolate over it.
10. Cut the cheesecake into squared pieces and top each piece off with a Biscoff cookie.