Bundt cake with Biscoff®

10 steps
8-10 servings

Nothing says holidays like a beautiful bundt cake on the table, made extra delicious with a warming touch of Biscoff

Ingredients

360 g all-purpose flour
1 tbsp baking powder
½ tsp baking soda
1 tsp salt
230 g unsalted butter, room temperature
230 g cream cheese, room temperature
350 g granulated sugar
6 large eggs, room temperature
1 tbsp vanilla extract
200 ml whole milk

Topping

6 tbsp Biscoff Spread
2 Biscoff Cookies, crushed

Preparation

1. Preheat the oven to 180°C.
2. In a large bowl, whisk together flour, baking powder, baking soda, and salt.
3. In another large mixing bowl use a food mixer to beat butter and cream cheese until smooth. Add sugar and beat at medium speed until light and fluffy (about 5 minutes).
4. Add 3 eggs, 1 at a time, beating until each is fully incorporated before adding another 1. After adding 3 eggs, add 3 tablespoons of the flour mixture. Continue adding the other 3 eggs, 1 at a time. Beat in the vanilla.
5. Add ? of the flour mixture mixing at low speed until combined. Add half of the milk and mix until combined. Repeat, alternating with the rest of the flour mixture and milk.
6. Butter and flour a 24 cm Bundt pan or spray with baking spray with flour.
7. Pour the cake batter into the pan and tap gently on the counter a few times to settle the batter.
8. Bake for 45 minutes or until golden brown and a toothpick inserted into the centre comes out clean.
9. Let cool in the pan for 20 minutes. Invert onto a cooling rack and cool completely.

10 Melt the Biscoff Spread till runny, add over the top of the cake and decorate with crushed Biscoff cookies.