



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 biscuit crumbs
40 g white chocolate (finely chopped)
12 Biscoff biscuits

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 biscuit crumbs and some chopped white chocolate over it.
- 10 Cut the cheesecake into squared pieces and top each piece off with a Biscoff biscuit.