



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 biscuits, 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 biscuits.