

Biscoff® layer cake

20 passaggi
8-10 porzioni

This stunning layer cake is almost too pretty to slice, but one bite of that creamy Biscoff goodness and you won't be able to resist.

Ingredienti

Cake

100 g Biscoff crumbs
75 g Biscoff spread
400 g flour
3 tsp of baking powder
1 tsp baking soda
½ tsp salt
340 ml buttermilk (whole milk)
110 g sour cream
110 ml vegetable oil
4 Eggs (room temperature)
300 g sugar
230 g butter (room temperature)

Buttercream

600 g butter (room temperature)
600 g powdered sugar
190 g Biscoff spread
3/4 tsp salt
7 tbsp of heavy cream

Decoration and finishing

250 g Biscoff crumble
10 tbsp Biscoff topping
Biscoff biscuit

Preparazione

1. Preheat the oven to 180°C (360°F) and prepare 3 20cm round baking pans with parchment paper.
2. Add the soft butter and sugar into a mixing bowl. Mix for about 3 minutes until creamy and smooth.
3. Add the buttermilk, vegetable oil, salt, eggs, sour cream and Biscoff spread and mix with a whisk in a second mixing bowl.
4. Then into a medium mixing bowl, add the flour, baking soda, and baking powder. Mix with a whisk until combined.
5. Add half of the dry mixture and half of the wet mixture and the Biscoff cookie crumble into the butter mixture and mix it until almost combined. Add the other half of the dry and wet ingredients and mix until just combined.
6. Divide the batter into the 3 baking pans and bake in a 180°C (360°F) preheated oven for about 25-30 minutes, or until a toothpick inserted into the cake comes out clean.
7. Let the cakes cool down to room temperature, you can put the cake pans on a rack so that air can pass underneath them. Once cooled down, remove them from the pans.
8. Now cut the top of the cakes to make sure they are flat and have the same thickness.
9. Now prepare the buttercream: Add the butter at room temperature, powdered sugar, a pinch of salt, Biscoff spread and heavy cream to a bowl.

10 Mix with a hand mixer for a few minutes until the buttercream is light in color and creamy in texture.

11 Now start assembling the cake: Add a small dollop of the Biscoff buttercream on the surface that you will frost on. Lay the first cake layer over the frosting dot.

12 Top the first cake layer with 1/4 of the Biscoff buttercream and spread an even layer using a spatula or pallet knife.

13 Now sprinkle 1/4 of the Biscoff crumbs on top of the buttercream. Repeat with the second cake layer.

14 Top the cake with the third cake layer and frost the cake with buttercream.

15 Leave some buttercream to make decorations, put the leftover buttercream in a piping bag with a nozzle.

16 Put the cake in the fridge to let the buttercream set.

17 Use slightly melted Biscoff spread to carefully drip spread from the edges.

18 Fill the top with Biscoff crumbs and top the cake with dots of buttercream using a piping bag.

19 Optionally, also add Biscoff crumbs on the bottom sides of the cake.

20 Top off with a Biscoff cookie for that final touch.