



Heartshaped Valentine's cake with Biscoff

Duration: 75 minutes

8 steps

6-8 servings

This delicious heart-shaped cake loaded with love & Biscoff will be the centerpiece for Valentine's day!

Ingredients

Cake

200 g self-rising flour
200 g sugar
200 g butter
4 eggs

Layer

4-5 tbsp Biscoff spread

Topping

100 g Biscoff spread + 4 tbsp
extra
100 g cream cheese
20 g cream 40 % fat

Preparation

- 1 Preheat the oven to 180°C and brush a heart shaped springform cake tin with melted butter and dust with flour.
- 2 Beat the eggs with the sugar until frothy, melt the butter and add to the eggs, mix till combined.
- 3 Sift the self-rising flour and fold into the batter.
- 4 Fill the heart shaped cake tin 3/4th full with the batter, then place it in the oven for 30 to 35 minutes.
- 5 Remove from the oven and leave to cool for 10 minutes before removing the cake from the cake tin.
- 6 Leave to cool completely before slicing the cake in half lengthwise, so you have two heart shaped cakes. Spread the bottom cake with 4 tbsp Biscoff spread and place the other half on top.
- 7 By using a spoon, mix 100 g Biscoff spread with the cream cheese and cream, place in a piping bag with your favourite nozzle attached. Place in the fridge for 30 minutes.
- 8 Pipe a pattern around the sides of the cake (see picture). Melt the remaining 4 tbsp Biscoff Spread in the microwave and add to the middle of the cake to completely cover the top layer. Serve.