

Bundt cake with Biscoff®

Lotus
Biscoff®



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This beautiful bundt cake will get everyone's attention during the holiday season. Beautiful and delicious thanks to that touch of Biscoff.



SERVINGS 8-10 servings

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



PREPARATION

1. Preheat the oven to 180°C. In a large bowl, whisk together flour, baking powder, baking soda, and salt.
2. In a large mixing bowl or the bowl of a stand mixer fitted with the paddle attachment, beat butter and cream cheese until smooth. Add sugar and beat at medium speed until light and fluffy, about 5 minutes.
3. Add 3 eggs, one at a time, beating until each is fully incorporated before adding another one. After adding 3 eggs, add 3 tablespoons of the flour mixture. Continue adding the other 3 eggs, one at a time. Beat in the vanilla.
4. Add ⅓ 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.
5. Butter and flour a 24 cm Bundt pan or spray with baking spray with flour.
6. Pour the cake batter into the pan and tap gently on the counter a few times to settle the batter.
7. Bake for 45 minutes or until golden brown and a toothpick inserted into the center comes out clean.
8. Let cool in the pan for 20 minutes. Invert onto a cooling rack and cool completely.
9. Melt the Biscoff Spread till runny, add over the top of the cake and decorate with crumbled Biscoff Cookies.

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