

Biscoffee Cake



Author: recipebyrosie

Biscoff and coffee is the perfect combination and this cake has four layers of soft sponge sandwiched together with gooey biscoff spread and creamy espresso buttercream. Finished with a biscoff drip topping and crushed biscuits its the perfect celebration cake.

Ingredients

Sponge

- 360g self rising flour
- 1 tsp baking powder
- 1/4 tsp bicarbonate soda
- 150g light brown sugar
- 50g dark brown sugar
- 1 tsp cinnamon
- 360g dairy free milk + 1 tsp apple cider vinegar
- 100g dairy free yoghurt
- 100g vegetable oil
- 1 shot of espresso
- 80g biscoff spread, melted

Brown Sugar Buttercream

- 400g unsalted dairy free butter, soft room temp
- 600g icing sugar, sifted

Instructions

1. Preheat the oven to 175 C Fan.
2. Line and lightly grease 4 x 6 inch pans.
3. Mix the espresso and vinegar into the milk and set aside to curdle. This is our dairy free buttermilk.
4. In a large bowl combine the wet ingredients.
5. Sift the dry ingredients and then add to the wet. Gently mix until JUST combined - there may be some small lumps but that is fine! Overmixing may cause the cake to be dense and not rise.
6. Pour the batter into the tins and then bake for 25-30 mins, or until golden and a toothpick inserted into the centre comes out clean and the sponge springs back when touched in the middle.
7. Leave to cool in the tins
8. Next make the buttercream.
9. In the bowl of a stand mixer, cream the butter on med-high until light and fluffy (about 5 minutes), scraping down the bowl and paddle a few times in between. Whisk in the espresso shot. Add the powdered sugar bit by bit, scraping down the bowl and paddle between intervals. Mix on low until fully incorporated, about one minute. Cover with plastic wrap until ready to use.

- 1 shot of espresso

Filling and topping

- Smooth biscoff or cookie butter spread
- Crushed biscoff biscuits

10. Assemble the cake by layering the buttercream and smooth biscoff spread.

