

## Biscoff Sponge Cake

### **Ingredients:**

#### **Cake:**

200g	Unsalted Butter
200g	Soft Brown Sugar
200g	Self Raising Flour
1 tsp	Vanilla Essence
4	Eggs

#### **Icing and Decoration:**

250g	Unsalted Butter
500g	Icing Sugar
1 tbsp	Milk
1 tsp	Vanilla Essence
500g	Biscoff Spread
1 pack	Biscoff Biscuits



### **Method:**

1. Cream the butter and sugar until pale and fluffy.
2. Add the eggs one at a time with a tablespoon of flour with each to avoid the mixture splitting.
3. Add the rest of the flour and vanilla until combined.
4. Pour evenly into two greased and lined round baking tins and bake at 150 for 20-25 minutes until it is cooked through.
5. Allow the cakes to cool entirely on a baking rack!
6. Cream the butter and add the sugar gradually. Add the vanilla and milk and ensure it is as smooth as possible.
7. Ice the cake and chill until set. Melt the Biscoff spread to loosen up.

**Continued...**



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### **Method:**

8. Add a splash of milk if you want to loosen it up a bit more and mix thoroughly.
9. While it is still malleable, pour very slowly around the edge of the cake until it drips gently down the cake.
10. Once you have been around the edge fill in the top until it is covered. Again, allow to set in the fridge.
11. Once it is firm, use a piping bag with a star shaped nozzle to pipe on small rosettes around the edge of the cake and then rest a Biscoff biscuit against each rosette.
12. Chill to set and enjoy!

**Fig-O-Meter:**



**This one is tricky!**