



PSC Guide to making a Large Biscoff Cake - page 1

A simple basic recipe with a luxurious twist.

Makes 12 -16 portions

You will need -

Utensils

Weighing Scales

A large mixing bowl

An electric mixer (or mix by hand)

Spatulas, teaspoons, dessert spoons

Baking paper

2 x 8"/20cms round cake tins



Ingredients for basic cake mixture

10ozs/283gms white sugar (granulated or caster)

10ozs/283gms margarine

10ozs/283gms self-raising flour

5 eggs



Additional ingredients you will need -

1 jar of Biscoff paste (crunchy or smooth)

Icing sugar - 1lb/453gms

Double cream - 110 ml

Vanilla essence - 1/2 teaspoon

Margarine - 3ozs/86gms

Barley malt extract - 1 dessert spoon (optional)

Packet of Biscoff biscuits - or store's own malt biscuits will be fine





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To make the cake.

1. Grease and line 2 x 8 inch/20cms cake tins.
2. Blend together the margarine and sugar until smooth and creamy. Add the vanilla essence. Add the eggs one at a time, alternating with a little of the flour until everything is incorporated.
Picture 1

3. Scoop out at least half of the Biscoff paste from the jar and add to the mix. Blend slowly until evenly combined.
Pictures 2 and 3

Prepare for Baking

4. Divide the mixture evenly between the two baking tins. Using the back of a spoon, smooth the mixture as evenly as possible. Pictures 4 and 5

5. Bake at 150 degrees for 35/40 minutes. They are ready when the cakes shrink slightly away from the edge of the tins. Picture 6

Avoid overbaking, as this will dry the cakes out.

6. Remove them from the oven and leave for 10 to 15 minutes before turning them out onto a cooling rack to cool completely.

Making up the buttercream filling

7. Mix the icing sugar and margarine together with some of the cream.
8. Add 1/2 teaspoon of vanilla essence if desired.
9. Add the remainder of the Biscoff paste from the jar.
10. Add a dessert spoon of malt extract if desired.
11. Mix everything together, adding a little more cream as necessary until you have a spreadable consistency.



Picture 1



Picture 2



Picture 3



Picture 4



Picture 5



Picture 6





Picture 7



Picture 8

Assembling and Decorating

Your baked cakes should look something like this. Picture 7

12. Spread half of the buttercream onto the top of one of the cakes. Picture 8

13. Place the second cake on top and press down gently. Picture 9

14. Spread the remainder of the buttercream on top of the second cake. Picture 10

15. Take 6 or 7 biscuits from your pack of Biscoff or Malt biscuits. Break them into small pieces. Picture 11

16. Spread the broken biscuits around the edge of the top cake. Picture 12



Picture 9



Picture 10



Picture 11



Picture 12

There are several ways to decorate your cake such as grated chocolate, Maltesers or simply drizzle some of the malt extract across the top.

Your cake is now ready to enjoy.

I hope you enjoyed making it, and feel proud of what you've created.

