Vegan Biscoff Cake

about 12 - 14 slices   🧺🧺🧺 Medium   ◉ 🌙 up to 90 Min.

Ingredients:

For the Sponge:
300 ml Soya Milk
15 ml Lemon Juice (1tbsp)
400 g Self-Raising Flour
5 g Dr. Oetker Baking Powder (1tsp)
200 g Caster Sugar
150 g Light Brown Sugar
200 ml Vegetable Oil
15 ml Dr. Oetker Madagascan Vanilla Extract (1tbsp)

For the Buttercream:
200 g Vegan Butter
750 g Icing Sugar
225 g Biscoff Smooth Spread
15 ml Soya Milk (1tbsp)

To Decorate:
100 g Biscoff Smooth Spread
50 g Lotus Biscoff Biscuit

1 For the Sponge:
Preheat the oven to 180°C/160°C/Gas Mark 4. Grease and Line 3x7" round cake tins. Mix together the soya milk and lemon juice until it begins to curdle and thicken, leave to one side.

2 In a large bowl mix together the flour, Baking Powder and sugars until well combined.

3 Add the oil, Vanilla Paste and soya milk mixture, stir until just combined.

4 Divide the mixture between the prepared cake tins and smooth the tops. Bake for 25-30 minutes, until golden brown and a skewer inserted into the centre of the cake comes out clean. Leave the cakes to cool in the tin for 10 minutes, then remove and leave on a wire rack to cool completely.

5 To Decorate:
Whilst your cakes are cooling it's time to make the buttercream; pop the vegan butter into a large bowl and beat with an electric hand whisk until smooth. Gradually add in the icing sugar ensuring it is combined after each addition. Whisk in the biscoff spread, Vanilla Extract and soya milk and continue to whisk until your buttercream is a smooth, spreadable consistency.

(6) Once your cakes are cool, use a serrated knife to cut the domed tops off your sponges. Pop one layer of sponge on your cake board and spread over a layer of buttercream. Sandwich on the next sponge layer and repeat until all 3 sponge layers are sandwiched together. Spread a thin layer of buttercream around the sides and on top of the cake and use a cake scraper or palette knife to smooth out. Pop your cake in the fridge for 30 minutes to allow the crumb coat to set.

(7) Once your crumb coat has set, cover the top and sides of cake with a thicker layer of buttercream and smooth out to create a lovely smooth buttercream coating.

(8) Crush up a few of the biscoff biscuits and put around the base of the cake – it is easiest to do this with the back of a spoon or palette knife to help the crumbs stick to the buttercream. Pop the cake back in the fridge to allow the buttercream to firm up a bit.

(9) After about 30 minutes, pop the biscoff spread in bowl and heat in the microwave for 10-20 seconds to loosen the spread so it will drip better. Remove your cake from fridge, pop the biscoff spread into a piping bag and snip a small hole in the end. Pipe the biscoff spread around the edge of the cake so it will drip down the sides, then pipe to cover the top of the cake, use a palette knife the smooth out if needed.

(10) Pop any leftover buttercream in a piping bag and cut a large hole in the end pipe blobs of buttercream in the centre of the cake. Stick your remaining biscoff biscuits in the buttercream.

(11) Ta-dah your vegan biscoff masterpiece is ready to serve and enjoy!

Tip from the Test Kitchen

- Your cake will keep for up to 5 days stored in an airtight container at room temperature.