

chattavore

BISCOFF CAKE WITH COOKIE BUTTER FROSTING

Prep time: 20 minutes

Cook time: 40 minutes

Makes one 9x13 cake, about 20 servings

- 20 Biscoff cookies or speculoos (this will take most of the package)
- 2 cups (250 grams) all-purpose flour
- 2 teaspoons baking powder
- 3/4 teaspoon baking soda
- 3/4 teaspoon table salt
- 16 tablespoons (2 sticks or 1 cup) unsalted butter, at room temperature, plus more for greasing pan.
- 2/3 cup (130 grams) granulated sugar
- 1 cup (190 grams) brown sugar (dark or light is fine)
- 4 large eggs
- 2 cups buttermilk
- 2 tablespoons instant coffee

For the Frosting

- 8 tablespoons (1 stick or 1/2 cup) unsalted butter, at room temperature
- 4 ounces (1/2 package) cream cheese, at room temperature
- 3/4 cup Biscoff spread or other cookie butter
- 2 cups powdered sugar

1. Preheat the oven to 350 degrees. Grease a 9x13 pan with butter and set aside.
2. Place 14 of the Biscoff cookies into a food processor and process until finely ground. In a medium bowl, whisk the Biscoff "flour" with the all-purpose flour, baking powder, baking soda, and salt. Place the remaining cookies into a sandwich bag and use a rolling pin to crush into coarse crumbs.
3. Place the butter and sugars into the bowl of a stand mixer (or use a large bowl with an electric hand mixer). Beat on medium speed, scraping down the sides of the bowl occasionally, until light and fluffy. Add the eggs one at a time, beating until completely combined after each addition.
4. Add 1/3 of the flour mixture and beat until completely incorporated, then follow with half of the buttermilk. Continue alternating the flour and buttermilk until all has been incorporated.
5. Pour 1/3 of the cake batter into a separate bowl (the bowl that you used for the flour would be fine for this) and stir in the instant coffee.
6. Pour the remaining 2/3 of the cake batter into the prepared cake pan. Spoon the coffee cake batter in dollops on top of the cake batter then run a knife through a few times to marble. Bake for 40-45 minutes, until a toothpick inserted in the center comes out clean. Cool completely on a wire rack.
7. To make the icing, beat the butter, cream cheese, and cookie butter with an electric mixer until well-combined. Scrape down the sides of the bowl then beat in the powdered sugar, 1/2 cup at a time. Spread the frosting on top of the cake then sprinkle with the remaining cookie crumbs. Cut the cake into squares and serve.