

## Decadence in Every Bite: My Luscious Biscoff Cookie Butter Drip Cake

Why This Cake Works (and Wows)



**OVEN**  
**350°F**

**TIME**  
**25-30 min**

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### INGREDIENTS

You'll Need

For the Cake: 2 1/2 cups all-purpose flour 2 tsp baking powder 1/2 tsp salt 1 cup unsalted butter, softened 1 3/4 cups granulated sugar 4 large eggs 2 tsp vanilla extract 1 cup whole milk:

For the Biscoff Buttercream: 1 cup unsalted butter, softened 2 1/2 cups powdered sugar 1/2 cup Biscoff cookie butter 2 tbsp heavy cream 1 tsp vanilla extract:

For the Biscoff Drip & Topping: 1/2 cup Biscoff cookie butter, melted 2 tbsp heavy cream Crushed Biscoff cookies for garnish:

### DIRECTIONS

1. Step-by-: Step: How I Make This Showstopper
2. Preheat and : Prep
3. I begin by preheating my oven to 350°F (175°C) and greasing three 8-inch cake pans. I also line the bottoms with parchment paper to ensure a clean release after baking. Trust me-this simple step avoids heartbreak later.
4. Make the : Cake Batter
5. In one bowl, I whisk together the flour, baking powder, and salt. In another, I beat the softened butter and granulated sugar until the mixture turns light and fluffy. Then I add the eggs one at a time, mixing well after each, and finish by blending in the vanilla.
6. Next comes the alternating dance: I add the dry ingredients in thirds and the milk in halves, beginning and ending with the dry. This keeps the batter smooth and well-balanced.
7. Bake and : Cool
8. I divide the batter evenly between the three prepared pans and smooth out the tops. The cakes bake for 25-30 minutes until a toothpick inserted in the center comes out clean. Once they're out of the oven, I let them cool completely in the pans for about 10 minutes, then transfer them to wire racks to cool fully.
9. Make the : Biscoff Buttercream
10. While the cakes cool, I whip up the buttercream. I beat the butter until creamy and gradually add powdered sugar, scraping down the sides of the bowl. Once it's fluffy and light, I blend in the Biscoff cookie butter, vanilla extract, and a bit of heavy

cream. The result? A velvety, spiced frosting that's almost too good to resist by the spoonful.

11. Stack and : Frost
12. Once the cake layers are fully cool, I begin assembling. I place one layer on my cake stand, spread a thick layer of buttercream on top, then repeat with the next two layers. I frost the outside of the cake with a crumb coat and chill it briefly (20-30 minutes in the fridge) to set the base.
13. After chilling, I apply a final, smooth layer of frosting and use an offset spatula for clean edges.
14. Make and : Apply the Drip
15. I melt the : Biscoff cookie butter with heavy cream until smooth and pourable. Once the cake is chilled and the buttercream is firm, I slowly spoon the warm Biscoff drip around the top edge, letting it drip down the sides naturally. I also spread a little extra in the center and smooth it out.
16. Finish with : Crunch
17. Finally, I top the cake with crushed : Biscoff cookies, sprinkling them generously over the drip. Sometimes I press a few whole cookies around the bottom edge for extra flair.
18. Tips for : Biscoff Cake Perfection
19. Room temperature ingredients
20. are non-negotiable for even mixing and fluffy texture.
21. Chill the cake before applying the drip.
22. This helps the cookie butter drip slowly and beautifully down the sides.
23. Use an ice cream scoop
24. to evenly divide the batter among pans.
25. Make it ahead:

## SWAPS & NOTES

or the creamy-smooth texture-but whatever it is, I can't get enough of it.

So when I set out to bake a dessert that would wow at birthdays and brunches alike, I knew exactly where to start: with a Luscious Biscoff Cookie Butter Drip Cake.

### More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/decadence-in-every-bite-my-luscious-biscoff-cookie-butter-drip-cake/>

This cake is everything you want from a showstopper.

It's made up of soft, fluffy layers of vanilla cake, filled and frosted with a rich Biscoff buttercream that's equal parts dreamy and addictive.