No Bake Biscoff Fridge Cake

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INGREDIENTS

- 170g unsalted butter
- 400g milk chocolate
- 397g condensed milk (1 can)
- 1 pack of Lotus Biscoff biscuits, crushed
- 3 tbsp Biscoff spread
- 2 Lotus Biscuits, crushed

METHOD

1. Line a loaf tin with baking paper. I use these from Amazon Loaf Tin Liners
2. Break the biscuits up into a bowl, just do this with your hands as you want the pieces to be quite chunky!
3. Put the chocolate and butter in a bowl and microwave for 30 second bursts until melted and smooth. Stir really well between each one, it will take roughly 1 min 30 in total.
4. Pour in the condensed milk and stir to combine
5. Add the crushed biscuits and then gently mix
6.Pour into the loaf tin, press down and level off as best as you can. Pop in the fridge for 2-3 hours until just set.
7. Once set, turn out on to a plate.
8. To decorate, melt the Biscoff Spread in a bowl, in the microwave, this will only for 30 seconds. Spoon over the top of the cake and encourage it to drip down the sides. 9. 9. Sprinkle the remaining 2 crushed Biscoff biscuits over the top, pop back in the fridge for a further 30 minutes to set.
10. Remove from fridge for serving and serve in slices. Keep it stored in the fridge.



ENJOY! If you opt for No Bake Biscoff Fridge Cake, please do share a picture!

Triple Cookie Layer Cake

Triple Cookie Layer Cake

This one is epic! It’s a vanilla & chocolate chip cookie, biscoff & pink chocolate chop and peanut butter & milk chocolate chip cookie all stacked together with a peanut butter & biscoff buttercream.

This one is not to be missed, each cookie has a slightly different base recipe so they each have a different texture as well as flavour. It would make a perfect celebration cake as it’s such a crowd pleaser.

INGREDIENTS

Vanilla Chocolate Chip Cookie Cake

3/4 cup salted butter
3/4 cup dark brown sugar
1/4 cup caster sugar
1 egg
2 tsp vanilla extract
2 cups plain flour
2 tsp cornflour
1 tsp baking powder
200g milk chocolate chips

Peanut Butter & Milk Chocolate Chip Cookie Cake

3/4 cup salted butter, room temperature.
1/2 cup brown sugar, lightly packed
1/2 cup caster sugar
1 egg
1 tsp vanilla extract
2 cups plain flour
150g dark chocolate melted
2 tsp cornflour
1 tsp baking powder
3 tbsp peanut butter
200g white chocolate chips

Biscoff & Pink Chocolate Cookie Cake

3/4 cup salted butter, room temperature
3/4 cup caster sugar
1/4 cup caster sugar
1 egg
1 tsp vanilla
2 cups plain flour
1 tsp baking powder
2 tsp cornflour

3 tbps smooth Biscoff spread
200g pink chocolate chips (you could sub for white)

Peanut Butter & Biscoff Buttercream

500g salted butter
500g icing sugar
2 tbsps smooth peanut butter
1 tsp vanilla extract
2 tbsps biscoff smooth spread

METHOD

Grease and line 3 8 inch round tins and preheat the oven to 180 degrees fan. (please note the recipes for each cake have different sugar ratios)

MAKE THE VANILLA CHOCOLATE CHIP COOKIE CAKE

1. Using a stand mixer, beat butter and sugar together fluffy
2. Beat in egg and vanilla extract.
3. Add flour, cornflour and baking powder and beat until completely combined.
4. Beat in chocolate chips, using a spoon (and your hands as it’s a thick batter) press into the bottom of one of the cake tines. Bake for 20 mins, then cool completely before removing from tin.

PEANUT BUTTER & MILK CHOCOLATE CHIP COOKIE CAKE

1. Using a stand mixer, beat butter and sugar together fluffy
2. Beat in egg and vanilla extract, followed by melted dark chocolate
3. Add flour, cornflour and baking powder and beat until completely combined, then beat in the peanut butter
4. Beat in chocolate chips, using a spoon (and your hands as it’s a thick batter) press into the bottom of one of

the cake tines. Bake for 20 mins, then cool completely before removing from tin.

BISCOFF & PINK CHOCOLATE CHIP COOKIE CAKE

1. Using a stand mixer, beat butter and sugar together fluffy
2. Beat in egg and vanilla extract, followed by melted dark chocolate
3. Add flour, cornflour and baking powder and beat until completely combined, then beat in the Biscoff spread
4. Beat in pink chocolate chips, using a spoon (and your hands as it’s a thick batter) press into the bottom of one of the cake tines. Bake for 20 mins, then cool completely before removing from tin.

PEANUT BUTTER & BISCOFF BUTTERCREAM

1. Beat the butter until completely softened.
2. Beat in the icing sugar until combined.
3. Add the Biscoff spread and peanut butter and beat until thoroughly mixed.

ASSEMBLY

1. Use a large, serrated knife to remove the tops of the cookies (just the crisped top) so that the layers are even.
2. Place Biscoff & pink chocolate layer on your plate.
3. Top cookie with the icing, this can be piped or just spread on
4. Top icing with peanut butter & milk chocolate cookie, then add another layer of icing.
5. Add last cookie, the vanilla & chocolate chip, then pipe icing around the edge (again this could just be spread on with a knife)

Enjoy!



ENJOY! If you opt for Triple Cookie Layer Cake, please do share a picture!