

Vanilla Cake with Lotus Biscoff Buttercream

A moist and fluffy vanilla cake perfectly paired with a rich and creamy Lotus Biscoff buttercream frosting, offering a delightful balance of classic and spiced caramel flavors.


40 min

Total time

Medium

Difficulty

450

kcal / serving

Ingredients

- For the cake:
 - 40g all-purpose flour
 - 30g granulated sugar
 - 1/4 tsp baking powder
 - Pinch of salt
 - 1 tbsp unsalted butter, melted
 - 1/4 tsp vanilla extract
 - 40ml milk
- 1 egg white
- For the buttercream:
 - 30g unsalted butter, softened
 - 30g powdered sugar
 - 20g Lotus Biscoff spread
 - 1/4 tsp vanilla extract
 - 1 tsp milk

Steps

- 1 Preheat your oven to 175°C (350°F). Grease and line a small cake pan suitable for one serving.
- 2 In a bowl, whisk together flour, sugar, baking powder, and salt.
- 3 In another bowl, combine melted butter, vanilla extract, milk, and egg white.
- 4 Gradually add the dry ingredients into the wet mixture, stirring gently until just combined.
- 5 Pour the batter into the prepared pan and bake for 15–18 minutes or until a toothpick inserted comes out clean.
- 6 Remove cake from oven and let it cool completely.
- 7 For the buttercream, beat the softened butter until creamy.
- 8 Add powdered sugar gradually, then mix in Lotus Biscoff spread, vanilla extract, and milk until smooth and fluffy.

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Once the cake is cool, spread the buttercream evenly on top.

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Serve immediately or refrigerate briefly to set the frosting.