

# Pecan Cake with Biscoff Cookie Butter Frosting

Recipe adapted from Taste of Home

## *Ingredients*

- 1/2 cup pecan halves
- 1/2 cup sugar
- 1/2 cup packed light brown sugar
- 1 cup butter, room temperature
- 4 large eggs, room temperature
- 1/4 cup maple syrup
- 2 Tbsp milk
- 1 2/3 cups all purpose flour
- 3 tsp baking powder
- 1/2 tsp salt
- 1/2 tsp pumpkin pie spice
- 1 tsp vanilla essence

## *Frosting*

- 1/2 cup butter, room temperature
- 2 cups confectioners' sugar
- 1 cup Biscoff creamy cookie spread
- 1/4 cup milk

## **Method**

Preheat the oven to 350°F. Grease a 13 x 9 in. baking pan.

Place the pecans and sugars in a food processor. Process until ground. In a large bowl, cream butter and pecan mixture until blended. Add 1 egg at a time, beating well after each addition. Beat in the syrup, milk and vanilla. In another bowl, whisk the flour, baking powder, salt and spice; gradually add to the creamed mixture, beating well.

Transfer to the pan. Bake until a toothpick inserted in the center comes out clean, 25-30 minutes. Cool completely in the pan on a wire rack.

In a large bowl, combine all the frosting ingredients: beat until smooth. Spread over the cake.

***Buon Appetito!***