

de leukste taarten shop



Chocolate Speculoos Cake

Bake this easy Chocolate Speculoos Cake with speculoos Spice and chocolate chunks! Eyecatching and most importantly, very delicious!

Boodschappenlijstje



FunCakes Mix for Cupcakes 500g

F10105
€4.55



FunCakes Chocolate Chunks Dark 350g

F30135
€10.45



FunCakes Glaze Topping Choco 375g

F54370
€6.35



FunCakes Decorating Bags 30cm pk/10

F85100
€3.25

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Wilton Recipe Right Non-Stick Cooling
Grid 40x25cm

03-3136
€6.85



Patisse Silicone Brush 27cm

P10312
€1.99



Ingredients

- FunCakes Baking mix for cupcakes 500g
- FunCakes Chocolate Chunks Dark 350g
- FunCakes speculaas spices
FunCakes Glaze Topping Choco
- 250 grams soft butter
- 5 eggs

Supplies

- Wilton Recipe Right Non-Stick Cooling Grid - 40x25cm
- Patisse Silicone Baking Brush 27cm
- Kaiser Cake Baking Mould Classic 25cm
- FunCakes piping bags 30 cm pk/10

Step 1: Make the FunCakes Baking Mix for Cupcakes

Preheat the hot air oven to 160 degrees and grease the baking tin with cake release. Make the FunCakes Baking Mix for Cupcakes as indicated on the packaging and mix in FunCakes speculaaskruiden to taste. Finally, stir in some FunCakes Chocolate Chunks with a spatula.

Step 2: Bake the Speculoos cake

Put the batter in the cake tin and bake the cake for 65-70 minutes. Let cool in the tin for 10 minutes before tipping it onto a cake rack to cool.



Step 3: Decorate the Speculoos cake

Put some FunCakes Glaze Topping Choco in a piping bag, cut off a tip and drizzle this over the cake. Decorate with some FunCakes Chocolate Chunks.