



Filled Speculoos with almond paste

Gingerbread filled with almond paste is a delicious treat you can easily make. Use the FunCakes mix for cookies, the almond paste and the spiced herbs for the delicious gingerbread. With the step by step instructions you can make quickly and easily this gingerbread filled with almond paste. Perfect for St. Nicholas or as an autumn treat.

Boodschappenlijstje



FunCakes Mix for Cookies 1 kg

F10510
€6.79



FunCakes Almond Paste 1:1 -250 g

F54400
€4.25

Ingredients

- FunCakes baking mix for cookies 500 g
- FunCakes baking powder 10 grams
- FunCakes spiced biscuits 10g
- FunCakes Almond paste 1:1 250g
- 3 eggs
- 125g butter
- 20 gram caster sugar
- Almonds or almond shavings
- Lemon zest (to taste)

Supplies

- Wilton Recipe Right Square Pan 20x20cm

Step 1: Start making the dough

For the speculaas dough, mix through 500 grams of cookie mix with 1 egg, the butter, caster sugar, baking powder and speculaas spices. Allow the dough to season in the refrigerator for at least 24 hours.

Step 2: Line the baking tin with the dough

After 24 hours, preheat the oven to 180 degrees. And mix the almond paste with 1 beaten egg (and possibly some lemon zest) and knead well. Divide the speculaas dough into 2 parts. Roll out a piece of dough and line a greased baking pan of about 20 by 20 centimeters (several smaller forms or a round baking pan is also possible).

Step 3: Place the almond paste on the dough layer

Roll out the almond paste between two pieces of cling film or baking paper into a layer slightly smaller than the baking tin. Place the almond paste on the dough layer. Keep about 1 centimeter from the edge. Now roll a piece of the other half of the dough and place it on top of the first layer. Press the edges well so that the almond paste does not touch the edges of the baking tin.

Step 4: Bake in the oven

Beat the last egg and spread the top layer with it. Spread the almonds or almond shavings on top and spread with another layer of egg. Bake the filled speculoos in a preheated oven at 180 degrees in about 30-35 minutes until nicely browned.

Made possible by FunCakes.