



Speculoos Cake

A speculoos flavoured cake is the perfect sweet treat on a lazy winter sunday! Made with speculoos flavouring and spices, and almond paste.

Boodschappenlijstje



FunCakes Mix for Cookie & Pie Crust
500g

F10170
€3.59



FunCakes Mix for Buttercream 500g

F10125
€4.07



FunCakes Almond Paste 1:1 250g

F54400
€4.25



FunCakes Chocolate Melts Milk 350g

F30110
€14.45



FunCakes Flavour Paste Spiced Biscuit
100g

F56200
€4.95



FunCakes Fineliner Decorating set/10

F85130
€6.29



Wilton Decorating Tip Open Star #1M

02-0-0151
€2.35



Patisse Parchment Paper Sheets
38x30cm pk/20

P01733
€3.85



Patisse Baking Frame Adjustable

P2168
€10.49

Ingredients

- FunCakes Mix for Cookie & Pie Crust 500 g
- FunCakes Mix for Buttercream 500g
- FunCakes Chocolate Melts Milk 350g
- FunCakes Almond paste 1:1 250g
- FunCakes Speculaas Spice 40g
- FunCakes Flavouring paste Speculaas 100g
- FunCakes Magic Roll-Out Powder 225g
- Dr. Oetker Almond shavings
- 205g soft unsalted butter
- 2 eggs
- 125ml water
- Kruidnoten

Supplies

- FunCakes Fineliner Decorating Set/10
- Patisse Baking Paper Sheets 38x30cm pk/20
- Patisse Adjustable Slipper Edge
- Wilton Rolling Stick 50cm
- Wilton Nozzle #1M Open Star
- Plastic foil

Step 1: Start by making the FunCakes mix for Cookie & Pie

Preheat the oven to 200°C (hot air oven 180°C). Prepare the 500g FunCakes baking mix for Cookie & Pie according to the instructions on the packet or in this basic recipe. Add speculoos spice as an extra ingredient to taste. Then knead it by hand into a smooth ball. Wrap in plastic wrap and let rest in the fridge for an hour.

Step 2: Making the buttercream

Meanwhile, make 125g of mix for buttercream according to the instructions on the packet or in this basic recipe. Add in the speculoos flavouring to taste.

Step 3: Roll out the dough and cut out with the ring

Grind some almond shavings by frying briefly in a frying pan and leave to cool on a saucer. Line the baking tray with a sheet of baking paper. Roll out the dough on a work surface dusted with Magic Roll-Out Powder to a thickness of about 1.5 cm and cut out the right shape with the slipper ring. Place the ring with the dough on the baking tray lined with baking paper.

Step 4: Bake the Cake until done

Using a mixer, mix the almond paste with 1 egg until smooth and put it in a piping bag. Pipe the almond paste onto the dough, but leave 1 cm free along the edge. Bake the Cake for 20-25 minutes. Remove the ring immediately after baking and let the Cake cool down. Do you have any dough left over? Don't throw it away, but keep it in the freezer for next time!

Step 5: Finish the Cake with the buttercream

Put the speculoos buttercream in a piping bag with nozzle #1M and pipe the cream over the Cake in a zigzag motion. Melt 30 grams of chocolate melts in the microwave, put this in a fineliner and drizzle -again with a zigzag motion- over the cream. Decorate with almond shavings and possibly some spiced nuts.

Made possible by FunCakes.