Speculoos cake filled with Almond paste

Nothing is more delicious then a homemade warm filled speculaas cake on a lazy Sunday afternoon! Make a filled speculaas cake yourself with this recipe.

Boodschappenlijstje

FunCakes Mix for Cookie & Pie Crust 500g

F10170
€4.49

FunCakes Almond Paste 1:1 250g

F54400
€4.25

Patisse Baking Paper Round 23cm pk/20

P01709
€2.79

Dr. Oetker Tradition Springform Ø24x6,5cm

DRO1437
€15.99

Ingredients

- FunCakes Special Edition Mix for Sweet Cookie & Crust 500g
- FunCakes Speculaas spices
- FunCakes Almond paste
- Flour to roll out
- Some egg to spread
- Garnished almonds
- 155 gr soft butter
- 2 eggs

Supplies

- Kaiser Springform Classic
- Patisse baking paper
- Wilton rolling pin

Step 1: Make the FunCakes Mix for Sweet Cookie & Crust

Prepare 500 grams of FunCakes mix for Sweet Cookie & Crust 500g as indicated on the package and mix in speculaas spices to your liking. Wrap the dough in plastic wrap and place in the fridge for an hour to stiffen.

Step 2: Cover the bottom of the springform pan with the dough

Preheat the oven to 180°C (hot-air oven 160°C). Pull a sheet of baking paper tightly between the rim and the bottom of the springform pan. Knead the dough from the fridge briskly and divide it into two equal pieces. Roll out 1 piece the size of the springform and cover the bottom with it.

Step 3: Spread the FunCakes Almond paste

Spread 250 grams of almond paste (mixed with an egg) on the bottom but stay a cm away from the edge. Roll out the other piece of dough into a circle and put it on top of the almond paste. Press the edges slightly.

Step 4: Bake the filled Speculoos cake

Coat the top with a little beaten egg and then put the garnished almonds on top. Spread these with egg again. Bake the stuffed speculoos cake for about 30-35 minutes and leave to cool in the springform pan.