# 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
€12.89

**FunCakes Glaze Topping Choco 375g**

F54370
€6.05

**FunCakes Decorating Bags 30cm pk/10**

F85100
€3.15

**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.