

# de leukste taarten shop



## No-Bake Speculoos Bavaois Cake with Spread

Looking for a rich and creamy dessert without turning on the oven? This no-bake Speculoos bavaois cake is exactly what you need. With a crunchy biscuit base and a smooth, caramelised Speculoos mousse, it's the perfect treat for anyone who loves that warm, spiced flavour.

## Boodschappenlijstje

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FunCakes Mix for Bavaois Natural  
150g

F54335  
€5.25



FunCakes Spread Crunchy Speculoos  
Cookies 250g

F55010  
€6.89



FunCakes Parchment Paper Sheets  
25x25cm pk/50

F83460  
€3.95



FunCakes Acetate Foil 8cmx20m

F83110  
€7.25



## Ingredients

- 100 g FunCakes Mix for Bavarois Naturel
- FunCakes Spread Crunchy Speculoos Cookies
- 400 ml whipped cream
- 100 ml water
- 80 g melted unsalted butter
- ¾ pack finely ground speculoos biscuits

## Necessities

- FunCakes Parchment Paper Sheets
- FunCakes Acetate Roll
- Springform tin Ø24 cm

## Step 1: Prepare the tin

Line the base of the springform tin with parchment paper and close the rim around it. Place a strip of acetate foil along the inside edge of the tin.

## Step 2: Make the biscuit base

Mix the finely ground speculoos biscuits with the melted butter until the texture resembles wet sand.

Press the mixture firmly into the bottom of the tin using the back of a spoon.

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Place in the refrigerator for 15 minutes to set.

## **Step 3: Prepare the bavarois filling**

Whip the 400 ml of cream until softly whipped (soft peaks).

In a separate bowl, mix 100 g FunCakes Mix for Bavarois Natural with 100 ml water until smooth. Immediately add this mixture to the softly whipped cream and gently fold together.

Add the FunCakes Spread Crunchy Speculoos Cookies to taste and mix until combined.

Pour the mixture onto the chilled biscuit base, smooth the top, and let it set in the refrigerator for at least 4 hours.

## **Step 4: Decorate the cake**

Remove the cake from the refrigerator. Carefully remove the springform rim and peel away the acetate foil.

Sprinkle crumbled speculoos biscuits around the edge of the cake and decorate with whole biscuits for a beautiful finish.

This recipe is made possible in part by FunCakes.