

Speculoos Cake



Ingredients

Speculoos Cake

Sonique Special Cake	100%	1000g
Eggs	36%	360g
Liquison Short Cake	32%	320g
Water approx.	10%	100g
Filling		
Speculoos Herbs	3.5%	35g
Almond Paste (Ready To Use)	56%	560g
Decoration		
Almonds	25%	250g

Working Method

Kneading	Mix all ingredients together in the first gear for a period of 3 minutes, scratch the pelvis and mix it again in the second gear for a period of 2 minutes
Filling	Mix the Speculoos herbs into the almond paste. Scale pieces of 125 gram. Make the pieces around and push them evenly flat
Processing	Scale approx. 200 grams of batter into a spongecake pan. Then place a piece of almond paste on top. Dispose approx. 200 grams batter on top of it.
Decorating	Decorate with almonds
Baking	Approx. 50 minutes at 180°C
Baking in rotation oven	Approx. 50 minutes at 160°C
Finishing	Sprinkle lightly with icing sugar