

# Speculoos Cake with Apple Fries



## Ingredients

### Speculoos Cake with Apple Fries

<b>Sonique Special Cake</b>	<b>100%</b>	<b>10000g</b>
Liquison Short Cake	30%	3000g
Eggs	36%	3600g
Speculoos Concentrate (liquid)	8%	800g
Water Approx.	8%	800g
<b>Pastry cream:</b>		
Water	100%	1000g
Creme Patissiere	40%	400g
<b>Decoration / finishing:</b>		
Speculoos Granules (Cookie Crumbs)	10%	1000g
Apples (Fresh)	22%	2200g

## Working Method

Kneading	Mix all ingredients together for approx. 3 minutes in the first gear. Scratch the pelvis and mixing it again for approx. 2 minutes in the second gear. The specific weight is approx. 1010 g / l.
Scale	Scale approx. 300 grams speculoos cake batter in an apple cake baking tin (32 x 10 x 3 cm)
Finishing	Sprinkle on top speculoos granules (approx. 20 g / cake). Spray a band of pastry cream (approx. 35 g / cake) across the length of the cake. Cut the peeled apples into fries size and place them randomly on the cream.
Baking	Approx. 45 minutes at 180°C
Baking in rotation oven	Approx. 50 minutes at 160°C
Finishing	Cover the the apple fries with boiled apricot jam



For more information please contact Sonneveld: +31 (0)78 644 25 25 or send an e-mail to [info@sonneveld.com](mailto:info@sonneveld.com). Our specialists are glad to assist you.

### Bakery Ingredients

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25-09-2021