



SPECULOOS CAKE

Speculoos Cake:


- ◆ 1000g **Benoit Speculoos Cake Mix**
- ◆ 350g **Whole Eggs**
- ◆ 300g **Vegetable Oil**
- ◆ 250g **Water**

- Mix all ingredients together for 3 – 4 min.
- Place in 60x40cm tray.
- Baking temperature 180°C
- Baking time 12 – 15 min



Assembly and Finishing:

- After cooling, cut sponge into 4 layers
- Apply **Vanilla Butter Cream** first and third layers.
- Apply **Benoit Speculoos Spread** on the second layer.
- Cover the cake with **vanilla butter cream**.
- Cover the top with **Benoit Speculoos Spread** with dripping on the sides.
- Decorate with **speculoos biscuit** and **handmade chocolate decoration**.

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