



DISPLAY CONDITIONS

Ambient



CATEGORY

Patisserie



FINISHED PRODUCT

Cake, Confectionery, Sweet Good

SPECULOOS LOAF CAKE

INGREDIENTS

Group : Creme Cake

Ingredient	KG
Speculoos Crème Cake Mix	1.000
Speculoos Crumbles	0.180
Egg	0.365
Oil	0.330
Water	0.230
Total Weight:	2.105

Group : Assembly/Decoration

Ingredient	KG
Speculoos Crumbles	-
Speculoos Spread	-
Total Weight:	0.000

Yield: 2 Loaf Cakes

METHOD

1. Mix Crème Cake ingredients into a mixing bowl, fitted with a beater.
2. Mix for 1 minute on low speed.
3. Scrape down.

4. Mix for 4 minutes on medium speed.
5. Gently fold in the [Speculoos Crumbles](#).
6. Scale at 700g into 2lbs cake tins or liners.
7. Bake at 180°C for 40 minutes.
8. Once cooled, spin each loaf with softened [Speculoos Spread](#) and a sprinkling of [Speculoos Crumbles](#).