



CAKE, SPONGE & MUFFIN, SWEET GOODS

BISCOFF SPICE SLICE

This indulgent Biscoff Spice Slice is a decadent dessert that highlights the rich and spiced flavour of Biscoff cookies creating a delicious, caramelised treat.

INGREDIENTS



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SLICE

Classic White Blondie Mudcake Mix

Water

Egg

Oil

Sour Cream

Speculaas Spice Mix

Biscoff Biscuits

BISCOFF FROSTING

Gluten Free Frosting Mix

Salted Butter

Biscoff Spread

Water

WEIGHT

1.000kg

0.200kg

0.210kg

0.200kg

0.250kg

0.005 - 0.010kg

0.100kg

1.000kg

0.160kg

0.160kg

0.160kg

METHOD

SLICE

STEP 1

Combine water, egg, oil, sour cream, cake mix and spice mix in a mixing bowl.

STEP 2

Using a whisk, mix on slow speed for 1 minute. Scrape bowl.

STEP 3

Mix for a further 2 minutes on slow speed.

STEP 4

Roughly break up Biscoff biscuits and add into the batter, mix for 1 minute on slow speed.

STEP 5



Deposit into a paper lined baking tray.

STEP 6

Bake at 190°C until baked through.

STEP 7

Transfer to wire rack to cool.

STEP 8

Top the slice with Biscoff frosting and decorate as desired.

BISCOFF FROSTING

STEP 1

Add Biscoff spread and butter to a mixing bowl.

STEP 2

Using a beater, combine on low speed for 1 minute.

STEP 3

Scrape down, then add water and frosting mix.

STEP 4

Mix on low speed for 1 minute.

STEP 5

Scrape down, then mix on medium speed for 5 mins.

Best eaten fresh on day made. Store at refrigerated temperature.

Product Name: Classic White Blondie Mudcake Mix 15kg, Product Code: 102061