



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



INGREDIENTS	WEIGHT
SLICE	
Classic White Blondie Mudcake Mix	1.000kg
Water	0.200kg
Egg	0.210kg
Oil	0.200kg
Sour Cream	0.250kg
Speculaas Spice Mix	0.005 - 0.010kg
Biscoff Biscuits	0.100kg
BISCOFF FROSTING	
Gluten Free Frosting Mix	1.000kg
Salted Butter	0.160kg
Biscoff Spread	0.160kg
Water	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