



Speculoos Muffin

Muffin

Tegral Satin Cream Cake* (Cake mix)	1000 g
Eggs	250 g
Oil	300 g
Water	225 g

Put the liquids in the bottom of the mixing bowl and the cake mix on top. Mix for 5 min medium speed. Pipe 80 g into the paper muffin moulds and bake: top 200°C and bottom 180°C for approx 25 min.

Composition & decoration

Make and bake the muffin. Once cooled down, fill with *Deli Speculoos** (15 g). Put some lines of *Deli Speculoos** on top and push into Speculoos crunchy.