



Speculoos Snack Balls

Speculoos cake

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| <i>Tegral Satin Cream Cake*</i> (Cake mix) | 2000 g |
| Eggs | 700 g |
| Oil | 600 g |
| Water | 500 g |
| Brown sugar (Cassonade) | 500 g |
| Cinnamon | 7 g |

Mix all ingredients except the brown sugar and the cinnamon together for 4 min at medium speed. Mix together the brown sugar and the cinnamon and add at the end of the mixing time to the cake mixture. Fill silicon moulds two-thirds full (mould N° 1489). Bake at 180°C for approx. 15 min.

Enrobing

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| <i>Carat Coverlux Milk*</i> (Compound Chocolate) | Q.S. |
| Speculoos crumble | Q.S. |

Composition & decoration

Bake the cake balls, allow to cool down, fill with *Deli Speculoos** and freeze them to demould and finish. Heat the *Carat Coverlux Milk** (compound chocolate) till 38°C and enrobe the cake balls. Roll them directly into the speculoos crumble.