

Spekulatius Cake



A very nice small cake with Christmas taste and looks. Who loves Spekulatius spice, taste and smell of Christmas at their home, they will love this mini cake, as well.

INGREDIENTS FOR BISCUIT :

120 g of flour

70 g of sugar

2 eggs (room temperature)

100 ml of milk (room temperature)

1 teaspoon of baking powder

1 $\frac{1}{2}$ teaspoon of Spekulatius spice

A pinch of salt

80 g of margarine for cakes or butter (room temperature)

FRUIT PART :

300 g of sour cherries (from the jar)

200 ml sour cherry juice (from the jar)

1 vanilla pudding

1 package of vanilla sugar

2 teaspoons of sugar

2 g of cinnamon

50 g margarine for cakes (or butter)

WHITE CREAM :

250 g of Quark or Topfen (20 %)

300 g of cream cheese for cakes (or Philadelphia)

5 leaves of gelatine

70 g of sugar

1 package of vanilla sugar

200 ml of sweet cream

GANACHE :

100 g of white chocolate

30 ml of sweet cream

ADDITIONAL :

10 cornets

green food colouring

coconut flour

thermostable powder sugar

different, small, sugar

decorations

PROCEDURE FOR THE BISCUIT :

1 . put sugar, salt, and margarine in a bowl and mix well to get a white mixture.

Then add eggs – one by one and mix everything well...

2 . add baking powder and Spekulatius spice into the flour and mix well...

3 . add flour and milk in the whipped eggs in turns and mix well...

4 . cover the bottom of the baking tin with parchment paper and coat the edges with margarine...

5 . pour the mixture into a tin with a diameter of 18 cm and put it in the oven, preheated to 180 degrees and bake ca. 20 – 25 minutes...

6 . leave the baked biscuit in the tin for 5 minutes and then take it away from the form...

7 . put the biscuit on a grid and let it cool down completely...

IN THE MEANTIME PREPARE THE FRUIT PART !!!

PROCEDURE FOR THE FRUIT PART :

1 . dissolve the pudding in a little sour cherry juice...

2 . put the cherries, the rest of the juice, sugar, vanilla sugar and cinnamon in a pot and let the mixture boil.

When it boils, add the dissolved pudding and cook shortly till it thickens well...

3 . add the margarine immediately and mix well...

4 . let the filling cool down...

WHEN THE BISCUIT AND THE FRUIT FILLING HAVE COOLED DOWN, YOU CAN START PREPARING THE WHITE CREAM !!!

PROCEDURE FOR THE WHITE CREAM :

1 . soak the gelatine in the cold water...

2 . put Quark, cream cheese for cakes, sugar and vanilla sugar in a bowl and mix well...

3 . dissolve the gelatine in the microwave or in a pot on the cooker...

4 . add a spoon or two of cream into the dissolved gelatine and mix well...

5 . now add the gelatine into the cream and mix well...

6 . while mixing, add sweet cream in a thin stream and mix well (be careful not to mix the cream too much)...

CAKE PREPARATION :

1 . lay the biscuit on a plate for serving cakes...

2 . put a ring with a diameter of 20 cm around the biscuit...

3 . put half of the white cream on the biscuit...

4 . put the red sour cherry filling on the white cream, but leave a space of ca. 1 cm from the edge free (SEE THE VIDEO)...

5 . put the rest of the white cream softly on the red filling and then spread and even the cream carefully...

6 . put the cake into the fridge overnight...

DECORATION :

1 . boil the sweet cream and pour it over the finely chopped chocolate. Cover the Ganache with a saucer for ca. 5 minutes. Mix Ganache well, so that there are no lumps...

2 . shorten the cornets to different sizes with a kitchen scalpel...

3 . add green colouring to the ganache and mix...

4 . coat the cornets with ganache, sprinkle some of them with coconut flour and some with pearls or stars...

5 . put the decorated cornets into the fridge to let the ganache thicken...

6 . before serving the cake line the pine tree cornets on the cake and sprinkle the thermostable sugar between the pine trees to make it look like snow...

NOTES AND ADVICE :

1 . Instead of Ganache, you can just melt white chocolate on the steam.

2 . If you do not have thermostable powder sugar, do not, in any case, use ordinary powder sugar, because it will soon start melting on the cake and it will look like you have sprinkled the cake with water.

3 . Instead of thermostable sugar, you can use coconut flour to look like snow on the cake.

4 . If you want to, you can even the cooled biscuit with a knife and then coat it with the creams.

5 . Decorate the cake before serving.

6 . Cool Ganache or melted chocolate to ca. 29 degrees, so that the decorations do not pour down the cornets from the chocolate.

7 . Instead of cream cheese for cakes, you can use a milk spread.

8 . If Ganache has not melted enough, put it into the microwave shortly.



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