



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

PRODUCTS

102061 Classic White Blondie Mudcake Mix 15kg



METHOD

SLICE

1. Combine water, egg, oil, sour cream, cake mix and spice mix in a mixing bowl.
2. Using a whisk, mix on slow speed for 1 minute. Scrape bowl.
3. Mix for a further 2 minutes on slow speed.
4. Roughly break up Biscoff biscuits and add into the batter, mix for 1 minute on slow speed.
5. Deposit into a paper lined baking tray.
6. Bake at 190°C until baked through.
7. Transfer to wire rack to cool.
8. Top the slice with Biscoff frosting and decorate as desired.

BISCOFF FROSTING

1. Add Biscoff spread and butter to a mixing bowl.
2. Using a beater, combine on low speed for 1 minute.
3. Scrape down, then add water and frosting mix.
4. Mix on low speed for 1 minute.
5. Scrape down, then mix on medium speed for 5 mins.