

Vanilla, Speculoos & Chocolate Bundt Cake

Ingrédients

- 270g of butter
- 280g of brown sugar
- 1 vanilla bean
- 9 eggs
- 450g of flour
- 15g of baking powder
- 110g of heavy cream
- 110g of speculoos spread
- 110g of milk
- 1 tablespoon of speculoos spice
- 100g of dark chocolate with 66% cocoa
- 130g of heavy cream

Préparation

1. Among the brands of pastry utensils, there are a few that stand out, and this is the case with Nordic Ware for cake pans!
2. So when they contacted me to propose working with them, I was of course delighted, and I chose this magnificent twisted Bundt cake pan to introduce this brand to you if you don't know it yet. And we are in the Christmas season, so what better than a vanilla and speculoos spice marble cake to test it?
3. Well, a vanilla/speculoos cake with a chocolate glaze of course. So I'll leave you with the recipe for this soft and fragrant cake to nicely end 2024!
4. Commercial Collaboration Equipment: Gold Twisted Bundt Cake Pan Nordic Ware Preparation time: 40 minutes + 1 hour of baking
For a large bundt cake (or two 22cm long cakes):
The cake: of butter of brown sugar 1 vanilla bean 9 eggs of flour of baking powder of heavy cream of speculoos spread of milk 1 tablespoon of speculoos spice
Mix the softened butter with the sugar and the seeds from the vanilla bean.
5. Add the eggs one by one, mixing the dough well after each addition.
6. Then incorporate the previously sifted flour and baking powder, then the warm cream.
7. Take of dough, and add the milk and the spread mixed with spices (heat the milk and spices before incorporating the spread).
8. Pour alternately the vanilla and speculoos dough into the previously buttered and floured pan, then bake in the preheated oven at 165°C for 1 hour.
9. After removing from the oven, wait a few minutes, then unmold the cake onto a wire rack and let it cool.
10. The frosting: of dark chocolate with 66% cocoa of heavy cream
Melt the chocolate, then add the hot cream in several batches.
11. Mix well until you have a smooth and shiny ganache, then pour the glaze over the cake.
12. Let it set and enjoy!