



## Pink Lady® Tea cake with Speculoos

Serves 6



Created by:  
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### Ingredients:

- ♥ 225 g (245 ml) butter, soft
- ♥ 60 ml smooth Speculoos butter
- ♥ 250 g (300 ml) castor sugar
- ♥ 5 ml vanilla essence
- ♥ 4 eggs
- ♥ 80 ml crème fraîche
- ♥ 190 g (340 ml) cake flour
- ♥ 10 g cornflour (Maizena)
- ♥ 5 ml salt
- ♥ 6 Pink Lady® apples, sliced

### ICING:

- ♥ 185 g (375 ml) icing sugar, sifted
- ♥ 5 ml vanilla essence
- ♥ 45 ml smooth Speculoos butter
- ♥ 185 g (200 ml) soft butter
- ♥ 30 ml crème fraîche

### Method:

1. Preheat oven to 180 °C. Line 18-cm loaf pan with baking paper and spray well with non-stick cooking spray.
2. Beat butter, Speculoos, sugar and vanilla together until light and creamy.
3. Add eggs one by one while beater is running.
4. Add crème fraîche and beat well until combined.
5. Fold in flour, cornflour and salt and mix to a smooth batter. Pour into prepared pan.
6. Place Pink Lady® apple slices on top and bake for 25-30 minutes or until a skewer inserted comes out clean.
7. Leave in pan for 5 minutes to cool. Turn out onto cooling rack and allow to cool completely.
8. Decorate as follows: Mix icing sugar, vanilla, Speculoos and butter together until smooth.
9. Place cooled cake on serving plate and spoon icing mixture over.
10. Leave to stand for 30 minutes for the icing to set.
11. Cut into slices and serve.

