

Dutch Speculaas Bundt Cake

Ingredients

Cake ~

- 315g (2 $\frac{2}{3}$ cups) all-purpose flour
- 1 $\frac{1}{8}$ teaspoon of baking powder
- 1 $\frac{1}{8}$ teaspoon of baking soda
- $\frac{1}{2}$ teaspoon salt
- 2 tablespoons Speculaas Spice Mix
- 175g ($\frac{3}{4}$ cup) butter, room temperature
- 340g (1 $\frac{2}{3}$ cups) dark brown sugar
- 1 $\frac{1}{2}$ teaspoons vanilla extract
- 3 eggs, at room temperature
- 360g (1 $\frac{1}{2}$ cups) crème fraîche
- Swedish Pearl Sugar to decorate, if desired

Speculaas Spice Mix ~

- 10 g ground cinnamon
- 5 g ground ginger
- 5 g ground nutmeg
- 2 g ground white pepper
- 2 g ground cloves

Preparation

Cake ~

1. Preheat the oven to 175°C (350°F).
2. Spray the inside of a 12 cup Bundt pan with baking spray.
3. Whisk the flour, baking powder, baking soda, Speculaas Spice Mix, and salt in a medium bowl until thoroughly combined.
4. In the bowl of a stand mixer fitted with the paddle attachment, beat the butter with the sugar until light and fluffy; about 5 minutes.
5. Add the eggs, one at the time, beating well after each addition.
6. Scrape down the bowl and beat for 30 seconds., then beat in the vanilla until incorporated.
7. With the mixer on low, add the flour mixture alternately with the crème fraîche, beginning and ending with the flour and beating until just incorporated; scrape down the bowl between additions and beat only until each addition is just incorporated - do not over-mix.
8. Pour the batter in the prepared Bundt pan.
9. Bake the Bundt cake for 50-55 minutes or until a cake tester inserted in the center comes out clean.
10. Let the cake cool in the pan on a wire rack for about 15 minutes, and then invert the cake onto the rack and let it cool completely.
11. The cake will keep in an airtight container for up to 3 days.

Speculaas Spice Mix ~

1. Mix all the spices in a small bowl and keep them in a cool and dry place.