

Biscoff Ice Cream Cake

(Mauri Instant Custard Mix)



Pinnacle Sponge Mix

Eggs

Water

Corn Oil

Weight (gm)

500

500

125

125

1. Prepare three 6 inch round cake tin and line with parchment paper on the bottom.
2. In a mixing bowl, add in eggs, water and **Pinnacle Sponge Mix – Chocolate**. Whisk at slow speed for 1 min. Scrap bowl, mix at high speed for 5 mins. Lastly, add oil and mix at slow speed for 30s.
3. Pour 350g batter into prepared cake tins. Bake at 180°C for about 20 – 25 mins. Baking conditions vary depending on the batter scaling weight and oven characteristic.

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	Weight (gm)
Lotus Biscoff Spread	130
Mauri Instant Custard Mix	100
Full Cream Milk	500
Mauri Non-Dairy Whip Topping	500
Condensed Milk	75
Lotus Biscoff Biscuits (Crushed)	100

1. Using whisk, whip **Mauri Non-Dairy Whipped Topping** and condensed milk at high speed until achieve soft peak.
2. Mix lotus biscoff spread, **Mauri Instant Custard Mix** and full cream milk until homogenous. Combine into the cream and crushed lotus biscoff biscuits.

Assemble:

1. Prepare three 6 inch detachable cake tin line with parchment paper at the sides.
2. Cut each chocolate sponge cake into 3 equal slices and put 1 slice into the cake tin. Pour in 180g biscoff ice cream, spread evenly and cover with another slice of cake.
3. Pour in another 180g biscoff ice cream, spread evenly and cover with a slice of cake.
4. Freeze for a minimum of 5 hours before unmould and decorate with **Mauri Non-Dairy Whipped Topping** and lotus biscoff biscuits.

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