

## heute gibt es... Spekulatius Spread



### **Ingredients: (For 2 glasses à 200ml)**

- 125ml condensed milk (fat content 7.5%)
- 75g brown sugar
- 50g Butter
- 200g Spice Spekulatius
- ¼ teaspoon ground cloves
- 1 tbs. cinnamon

### **Preparation:**

1. The condensed milk with the sugar and the butter in a saucepan over medium heat until the sugar has completely dissolved. Here stir every now and again.
2. In the meantime, grind the cookies and add the clove and cinnamon.
3. As soon as the milk mass is ready, mix them in a bowl with the cakemix and mix vigorously with a whisk until a creamy mass.
4. filling the spread in glasses and once it has cooled refrigerate.



### **For more tips and information:**

- The spread should be kept in the refrigerator and keeps up to 4 weeks.

- The condensed milk can be replaced with whole milk, the amount must be reduced to 90ml for a creamy consistency.
- Those who want a crunchy component in the spread, can still raise a small amount of almonds or chopped nuts at the end.
- A variant of coffee is possible by adding 1 teaspoon instant coffee powder.