



Making your own treacle-waffle cake



Ingredients

- 200 grams of butter
- 4 eggs
- 100 gram white soft sugar
- 100 gram brown soft sugar
- 200 gram self rising flour
- Pinch of salt
- Pinch of cinnamon
- 2 packs of Henri Willig syrup waffles

Preparation method stroopwafelcake

Discover the delicious combination of traditional Dutch flavours with our stroopwafelcake recipe. A perfect balance between sweet and spicy! Baking this stroopwafelcake is not only easy but also incredibly fun. Whether you are an experienced baker or trying to make something sweet for the first time, this recipe is ideal for everyone. Enjoy the rich flavour of treacle wafers in an airy, delicious cake.

Preparation

- 1: Make sure all ingredients are at room temperature and preheat the oven to 160 degrees.
- 2: Grease the cake tin and line it with baking paper.
- 3: Beat the butter until fluffy with the mixer.
- 4: Add the four eggs to the butter and beat slowly.
- 5: Mix together the white caster sugar, light brown caster sugar, self-rising baking flour, salt and cinnamon and add to the butter-egg mixture.
- 6: Mix all ingredients for one minute with the mixer.
- 7: Chop one packet of Henri Willig syrup wafers into small pieces.
- 8: Fold the treacle wafer pieces into the cake batter.
- 9: Put the cake batter into the cake tin.
- 10: Chop half of the other packet of Henri Willig syrup wafers into small pieces as well. Sprinkle these over the cake batter. The rest of the syrup wafers are for while you wait, or possibly a whole packet could also be on top.
- 11: Put the cake in the oven and bake for 70 minutes at 160 degrees. Let the cake cool for an hour before cutting the cake, but it is best warm.

Ready to make your own treacle waffle cake?

Bake your own treacle-waffle cake with this simple recipe. A perfect treat to accompany coffee or as a special dessert. Easily order the tastiest syrup waffles from our webshop and start creating your delicious masterpiece.