



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

Supplies

- Cake pan
- Baking paper
- Mixer
- Spatula

Recipe

Make sure all ingredients are at room temperature and preheat the oven to 160 degrees. Grease the cake tin and line it with baking paper. Beat the butter until fluffy with the mixer. Add the four eggs to the butter and beat slowly.

Mix together the white caster sugar, light brown caster sugar, self-rising flour, salt and cinnamon and add it to the butter-egg mixture. Mix all ingredients for a minute with the mixer.

Chop one packet of Henri Willig syrup wafers into small pieces. Fold the syrup wafer pieces into the cake batter. Put the cake batter in the cake tin.

Chop half of the other packet of Henri Willig stroopwafels into small pieces as well. Sprinkle these over the cake batter. The rest of the syrup wafers are for while you wait, or you could also put a whole packet on top.

Put the cake in the oven and bake for 70 minutes at 160 degrees. Let the cake cool for an hour before cutting it, but it is best warm.