# ‘De Kookklas’

# **Spekkoek**

(Indonesia)

Serves 8

**Ingredients:**

Eggwhites 8

Powdered sugar 250 g.

Butter 250 g.

Egg yolks 10

Flower 125 g.

Vanilla bean 1 (or 4 packs vanilla sugar)

Cookie spices 1 tblsp.

Cinnamon powder 2 tsp.

Nutmeg 1 tsp.

Clove powder 1 tsp.

Cardamom powder 0,5 tsp.

Some butter

**Bereidingswijze:**

1. Mix the eggwhites and a tablespoon of powdered sugar airy.
2. Mix the butter with the rest of the powdered sugar, add the egg yolks one by one.
3. Mix everything for 10 minutes, then carefully add the the eggwhite foam and stir with a spatula, after which the flower is added.
4. Stir the marrow of the vanillabean though the mixture (or just add the vanilla sugar).
5. Divide the mixture into two and mix one half with the rest of the spices.
6. Use the grill function of the oven (heat the oven for 160°C ʿupper heatʾ.
7. Grease the cake pan with butter and cover the bottom with baking paper.
8. Spread two spoons of white mixture on the bottom. Put the cake pan on a raster in the oven.
9. Bake the first layer 10 minutes. Then add a layer of the other mixture.
10. Put the cake pan back into the oven and again bake it for 10 minutes.
11. Keep doing this until you run out of mixture.
12. **DONE!**

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