Ginger biscuit cake with the magimix

7 min	7 min 40 min	7 min 40 min 47 min	7 min 40 min 47 min 1/10
7 min 40 min 47 min 1/10 8	7 min 40 min 47 min 1/10 8 12	7 min 40 min 47 min 1/10 8 12 15	

7 min 40 min 47 min 1/10 8 12 15

200G of ginger biscuits
100G og milk
100G og butter
100g of flour
50G of sugar
3 eggs
1 pinch of salt
1 packet of dry yeast

200G of ginger biscuits
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Preparation of egg whites:
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Separate the whites from egg yolks.
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Place egg whites in the bowl of the Thermomix. Be careful not to put the yolks.
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Put 1 pinch of salt.
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Insert the whisk into the bowl of the Thermomix and set 5 minutes on speed 4 by increasing the speed during the first minute, gradually.
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Reserve the egg whites in a bowl.
Preparation of the cake:
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Preheat oven to 180°C.
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Put the biscuit in the Thermomix bowl and set 5 seconds speed 7. Set aside in a bowl.
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Put the butter in the bowl of the Thermomix and set 5 minutes 90°C to speed 3.
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Add powdered biscuit, milk, sugar, flour, baking powder and egg yolks and set 20 seconds on speed 4.
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Put this mixture over the egg whites and mix.
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Putting the cake dough in a loaf pan and bake 35 minutes.

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Push knife into the cake. If the knife is dry, the cake is cooked, add few minutes.
Indulge yourself with this excellent Thermomix cake flavored with speculoos. Yum ;)