

Almond cookie (spekulatius) tartlet with cranberries and cream cheese cream

Preheat the oven to 180°C top/bottom heat. Grease a small springform pan (Ø15-18 cm) and line the bottom with baking paper.

Whip the butter, brown sugar, vanilla sugar and orange zest with the whisks of the mixer until light and fluffy. Add one egg at a time and mix thoroughly.

Mix the flour, baking powder and spekulatius spice. Then stir this mixture into the dough together with the orange juice. Stir only until the dough just comes together.

Coarsely crumble the spekulatius cookies, fold them in at the end.

Fill the dough into the prepared baking pan. Bake it in the preheated oven for 35-45 minutes. Test with a wooden stick if the cake is ready.

Take the cake out of the oven and let it cool completely.

In the meantime, prepare the cream. For this, whip the cream until semi-stiff. Mix the cream cheese with orange juice, vanilla sugar and powdered sugar until it is smooth. Add the whipped cream and mix everything with the whisks of the mixer to a firm cream.

Cut the top off the cooled cake, if necessary, if it has curved too much during baking. Then, using a large knife, divide it horizontally into three bases of equal thickness.

Place the bottom cake base on a cake plate. Spread some cream along the edge, put half of the cranberry jam in the middle. Then stack the middle cake layer on top and do the same. Finish with the top of the cake. Spread a thin layer of cream over the entire cake and refrigerate for at least 30 minutes.

Then spread the remaining cream on the tart with a palette or the blunt side of a large knife and decorate with thyme sprigs, rosemary and rosehips as desired.

The cake base can also be prepared well the day before.

Instead of cranberries, any other jam is also suitable for filling the tartlet.

When decorating with wooden objects such as the annual angel, possibly place a small piece of plastic wrap underneath to protect the wood. Also small Christmas tree baubles or similar are suitable to decorate the tartlet.

For the dough

150 g soft butter

125 g brown sugar

1 small sachet vanilla sugar

½ organic orange, zest and juice

3 eggs

185 g flour

0,5 TL spekulatius spice

1,5 TL baking powder

50 g almond cookies

(spekulatius)

For the cream

200 g cream

300 g cream cheese

2 EL orange juice

1 small sachet vanilla sugar

25 g icing sugar

In addition

200 g cranberry jam

Thyme or rosemary and rosehips for decoration

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