

Speculaas (Dutch Spiced cookies) Recipe

Ingredients

180g butter (softened)
225g plain flour
100g brown sugar
1 teaspoon vanilla essence
½ teaspoon baking powder
½ teaspoon ground cinnamon
½ teaspoon ground ginger
¼ teaspoon ground nutmeg
¼ teaspoon ground cloves
¼ teaspoon ground cardamom

Method

Step 1. Line two large baking trays with baking paper. Place the butter, brown sugar and vanilla essence in a bowl, beat with electric beaters for a few minutes until creamy. Then remove the beaters.

Step 2. In a separate bowl sift the flour, baking powder and all the spices together. Gradually add the spiced flour to the butter mixture, stirring until a soft dough forms. Shape the dough into a large flat disk, place in the freezer for 10 minutes or until just firm.

Step 3. Roll the dough between two sheets of paper until the dough is 5mm thick. Place the dough back in the freezer for 5 minutes or until just firm. Gently roll a printed fondant rolling pin over the dough to create a pattern over the dough (if you have one). Using a 6cm crimped cookie cutter, cut cookies out of the dough. Place the cookies on the tray.

Step 4. If you have leftover cookie dough, roll the dough back into a ball, then re-roll out, re-freeze, re-print and cut out more cookies. Place the cookies in the freezer for 10 minutes. While the cookies chill in the freezer, preheat the oven to 180 degrees. Bake the cookies for 20 minutes or until lightly golden brown and cooked through. Cool the cookies completely on the tray. Makes 16.



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