

Speculaas Cookies

Ingredients

- ❖ 200g Self Raising Flour (sifted)
- ❖ 100g Raw Sugar
- ❖ 100g Butter (softened)
- ❖ 3 tablespoons of Milk
- ❖ 3 teaspoons Speculaaskruiden *
- ❖ ½ teaspoon Baking Soda
- ❖ Zest of ½ an Orange

Speculaaskruiden *(special spice mix)

- ❖ 4 teaspoons of Cinnamon
- ❖ 1 teaspoon Ground Cloves
- ❖ 1/3 Teaspoon Ground Ginger
- ❖ 1/5 Teaspoon Ground White Pepper
- ❖ 1/5 Teaspoon Ground Cardamom
- ❖ 1/5 Teaspoon Ground Coriander
- ❖ 1/5 Teaspoon Ground Anise
- ❖ 1/5 Teaspoons Ground Nutmeg



Recipe

1. Mix all ingredients in a bowl & knead your mixture into a dough
2. Rest your dough for 1 hour covered in cling wrap
3. Pre Heat Oven to 175 degrees Celcius. Line a baking tray with greaseproof paper.
4. Take your dough out of the bowl and roll out cookie dough with a rolling pin. (Your dough should be no more than 1-1.5cm thick).
5. Cut up your dough using cookie cutters & place on your baking tray. Place cookies a few centimetres apart so that they don't stick together when they expand in the oven.
6. Brush cookies with egg white and decorate with raw sugar & slivered almonds**(**optional)
7. Bake for approximately 20 minutes or until golden
8. Remove your cookies from the oven and allow to cool.