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Speculaas cookiesâ□□

JERNEJ KITCHEN

SPECULAAS COOKIESÂ□□

Speculaas cookiesâ□□ are a beautifully spiced cookie recipe that is crunchy, delicious, and perfect for Christmas and Saint Nicolas.

- makes
  36
  cookies
- preparation:
  30
  minutes
- bake:
  20
  minutes
- total time:
  50
  minutes (+rest)

spices
Stir to combine all the spices (cinnamon, ginger, nutmeg, cloves, anise, cardamom) in a small bowl, then set aside.

cookie dough
Add the room temperature butter to a bowl of a stand mixer fitted with a paddle attachment (or use an electric mixer). Add the brown sugar, honey, sugar, and two teaspoons of your homemade spice mix. Beat in your mixer for 5 minutes to combine everything. Add an egg and quickly beat to incorporate. Add the ground almonds, flour, baking powder, and vanilla paste. Mix rapidly to combine. Flatten the cookie dough, then transfer it to a freezer bag or wrap it in cling film. Place in the fridge for 2 - 3 hours or up to 3 days.

shape
Place a rack in the middle of the oven and preheat the oven to 190 Â°C / 375 Â°F. Prepare two sheets of parchment paper. Place the cookie dough on one sheet of paper, then cover it with a second sheet of parchment paper. Roll into a thin, 3 â□□ 4 mm thick cookie dough using a rolling pin. Use Speculaas cookie mold or an Embossed Rolling Pin. If you're using a Speculaas cookie mold, gently flour it before adding the cookie dough. Cut into approximately 36 cookies (depending on the mold).

bake
Arrange the cookies on a large baking sheet lined with parchment paper and place in the oven. Bake for 10 - 12 minutes at 190 Â°C / 375 Â°F. When they bake, transfer to a wire rack to cool, then serve. Store in a cookie box for up to 3 weeks.

Speculaas cookiesâ

2 tbsp cinnamon powder

1 tsp ginger powder

Â½ tsp nutmeg powder

Â½ tsp clove powder

Â½ tsp anise powder

Â½ tsp cardamom powder

100 g (1/2 cup) butter, at room temperature

100 g (1/2 cup) packed light brown sugar

2 tbsp honey

2 tbsp sugar

1 egg, room temperature

50 g (1/2 cup) fine ground almonds

250 g (2 cups) all-purpose flour

Â½ tsp baking powder

1/2 tsp vanilla paste

Tools and equipement

bowl
stand mixer or electric mixer
freezer bag or cling film
parchment paper
large baking sheet
rolling pin
Speculaas cookie mold