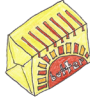


SPECULAAS

Prep time: 15 mins
Chill time: 2 hours
Cook time: 20 mins
Makes: ~40

INGREDIENTS

115g
butter



160g
brown sugar



1 tsp
vanilla
extract



½ tsp
ground
cardamom



½ tsp
ground
cloves



½ tsp
ground
nutmeg



2 tsp
ground
cinnamon



½ tsp
salt



1½ C
high grade
flour



½ C
almond flour



1 tsp
baking
powder



2 Tbsp
milk



Traditionally these Dutch cookies are shaped like little windmills, however if you don't have a windmill cookie cutter, we promise these will be delicious no matter the shape!

METHOD

1. Place the butter and sugar into a large bowl and beat together until creamed and fluffy. Add the vanilla, spices and salt and mix together thoroughly.
2. Stir in the flours, baking powder and milk to make a stiff dough. If the mixture isn't coming together you may need to add another tablespoon of milk.
3. Split the dough into two, wrap in glad wrap and refrigerate for at least two hours.
4. Preheat your oven to 160°C (325°F).
5. Line two baking trays with baking paper.
6. Take one half of the dough out of the fridge and roll until approximately ½ cm thick. Cut out shapes with your cookie cutters and transfer the cookies to the baking trays.
7. Bake the cookies for 15 to 20 minutes or until they're lightly browned around the edges. Remove and transfer to a rack to cool. As they cool they become quite hard like gingerbread.
8. If you like, you can decorate the cookies with a little royal icing once they've cooled completely.