



# Speculaasjes

40 typical Dutch cookies

## Ingredients

- ✕ 2 cups Flour type 45
- ✕ 2 teaspoons baking powder
- ✕ 2 tablespoons Speculaaskruiden
- ✕ Pinch of salt
- ✕  $\frac{3}{4}$  cup dark brown caster sugar
- ✕ 5,5 ounce butter
- ✕ 3 table spoons milk (lukewarm)

## Materials

- ✕ Speculaas board (or cookie cutters)
- ✕ Speculaas cutter
- ✕ Powdered sugar for dusting
- ✕ Plastic wrap

## Steps to make the speculaasjes

1. Mix the flower and baking powder in a bowl or on you work surface and make a well in the middle.
2. Add the other ingredients in the middle and use your hands to combine all the ingredients and knead into a cohesive dough.
3. Wrap the dough in plastic wrap and let it rest in the fridge for at least 1 hour, but preferably overnight
4. Preheat the oven at 350°F and sprinkle the speculaas board with powdered sugar
5. Press the speculaas dough into the moulds of the speculaas board
6. Press the dough well into the moulds, so that the details are copied into the dough
7. Trim off the excess dough at the edges with a knife
8. Take the speculaas cutter and scrape the rest of the dough from the speculaas board. Make sure to keep the wire tight against the wood and pull it under the excess speculaas dough
9. Roll the excess dough from the speculaas board, so you are left with the moulds that are filled with the dough
10. Turn the speculaas board over and give it one or more good taps on your work surface until the cookies fall out of the mould (the more often you use it, the easier it will become, since the mould is getting a bit greasier)
11. If there is a lot of rice flour on the cookies, you can wipe it off with a soft brush
12. Place the speculaasjes on a baking tray lined with baking paper and bake them in the oven for about to – 15 minutes