

Speculaas / kruidnootjes

Original recipe makes 16 small cookies



Ingredients

- 200 grams all-purpose flour
or a gluten free flour such as cup4cup all-purpose flour
- 100 grams butter
- 100 grams demerara sugar
- 1 tbsp. PURE speculaas spice mix
- 1 pinch of salt
- 4 tbsp. milk or buttermilk

- 1 egg
- 1 tbsp. milk
- Slivered almonds

Directions

1. In a large bowl sift the all- purpose flour, add the demerara sugar, speculaas spice mix and a pinch of salt and mix it all.
2. Add the butter to the dry ingredients mix, together with the milk or butter milk.
3. Knead the ingredients into a smooth dough.
4. Leave the dough in the covered bowl in the fridge for at least one hour.
5. Preheat the oven to 175° C / 350° F.
6. Spread the dough on a wax-paper covered baking sheet into a one centimeter thick layer.
7. Beat up the egg together with 1 tsp of milk and spread the egg with a soft brush over the dough in a very thin layer. Sprinkle some almond slivers over the dough.
8. Bake for 30-35 minutes in the pre-heated oven.
9. Cut the speculaas into pieces right after taking it from the oven and let it cool down.