

SPECULAAS

*(Recipe courtesy of Chef Jeffrey Gabriel CMC
Schoolcraft College)*

8 oz butter at room temperature
11 oz brown sugar
1 + 1/2 tsp ground cinnamon
1 + 1/2 tsp baking powder
1/2 tsp ground nutmeg
1/2 tsp ground cloves
2 egg yolks
2 Tbs milk
13 oz flour
2 oz almonds, finely chopped in a food processor.

Place the butter and the brown sugar in the bowl of an electric mixer, and beat on medium speed until creamy and smooth (about 3 minutes). Add the spices, egg yolks, and milk. Continue beating until it is all well blended.

In a separate bowl, mix the flour with the ground almonds, add them to the butter mixture and mix on low speed until a dough forms. Chill the dough for at least one hour, preferably overnight (easier to work with next day).

If rolling the dough, remove from the fridge and work on a floured, cool surface. Roll the dough to 1/8 inch thick, cut in the shape you want, and bake. If using a mold, pull small amounts of dough, press into the slightly floured mold, and delicately remove it, placing the cookie with the design up on a baking sheet lined with parchment paper.

Bake the cookies in a 350F oven until golden brown.