

Speculaas

(makes approx 36)

Ingredients:

1 cup unsalted butter, softened
2 tspns vanilla essence
1 cup white sugar
1 ¼ cups brown sugar, firmly packed
2 large eggs, lightly beaten
3 ½ cups plain flour
2 tsp bicarb soda
5 tsp SPECULAAS spice (available from W&P)
pinch salt
½ cup flaked almonds

Method:

In a large mixing bowl combine butter & vanilla with both sugars and beat until light & fluffy. Add beaten eggs and blend well. Sift the flour & all remaining dry ingredients together and beat into the butter mixture. Mix in the flaked almonds carefully, so as not to crush them. Divide the dough into 4 equal portions and chill overnight. Roll the cooled dough out into ¼ inch portions and cut with cookie cutters. Bake for 10-15 mins at 180C. Store in a airtight container.