

Speculaas

Recipe adapted from the *Joy of Baking*

Ingredients

- 1 1/2 cups all purpose flour
- 1/2 cup almond meal
- 1 tsp baking powder
- 1 tsp ground cinnamon
- 1/4 tsp ground ginger
- 1/4 tsp ground nutmeg
- 1/4 tsp ground cloves
- 1/4 tsp salt
- 1/2 cup butter, softened
- 3/4 cup lightly packed light brown sugar
- large egg
- 1 lemon, zest only

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Directions

1. In a medium mixing bowl, whisk together flour, almond meal, spices and salt
2. In the bowl of an electric mixer cream together butter and sugar until light and fluffy
3. Beat in egg and lemon zest until well combined
4. Add flour mixture and beat until combined
5. Shape dough into a round mix, wrap in plastic, and refrigerate for at least an hour (but preferably overnight)
6. Once dough has chilled preheat oven to 350°F, and line baking sheets with parchment paper
7. Sprinkle cutting board lightly with some sugar. Roll dough out and cut into desired shapes (alternatively you can roll balls into 1" rounds and then flatten using the bottom of a cup dipped in sugar)
8. Place cookies on sheet, top with a little extra sugar, and bake in middle rack for 10-12 minutes

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