

Speculoos Christmas Cookies

Raciones para 4

260 g
Flour
160 g
Butter
100 g
Brown sugar
5 g
Baking soda
1 tablespoon
Speculoos spices (or 1 cinnamon and 1
ginger)
1
Egg
Salt

- 1 In a bowl put the flour after sifting it, the sugar, the baking soda, the spices and a pinch of salt. Beat the egg and add it together with the butter, making sure that the butter it's at room temperature. Mix everything until you get a homogeneous dough.
- 2 Once the dough is made, roll it out with the help of a rolling pin and give it the shape you want. If you have a mold you can use it, if you don't, you can use a small glass to give it a round shape or make little balls and crush them a little.
- 3 While shaping our Christmas cookies, preheat the oven to 180°C and then put the cookies for 15 or 20 minutes until they are golden on the edges.
- 4 Take them out, let them cool down and now you can eat them!

Chef's Notes

<https://cookinglovers.teka.com/en/receta/galletas-speculoos-de-navidad/>

