

## 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

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

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