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 180ºC 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/