

Speculaas (Dutch Spicy Biscuits)

Traditionally enjoyed on December 5th - SinterKlaas - St. Nicholas' day but can be enjoyed any time of year. This recipe you can keep in the freezer and slice off a couple of biscuits round whenever you feel the desire for a yummy spicy biscuit with your coffee or tea. This recipe is based on Allegra McEvedy's anytime cookies.

250g softened butter

150g sugar

1 tsp vanilla extract

1 egg (beaten)

220g flour

1 tsp baking powder

1 packet of Edible Planet Speculaas
spice mix

pinch salt

1. If you want to cook some biscuits straight away preheat the oven to 180C
2. Cream the butter and sugar together until the butter has lightened in colour.
3. Add the vanilla and beaten egg and beat to combine.
4. To do it properly sift in together the flour, baking powder, spice mix and salt (or just put them all in the bowl with the butter and sugar).
5. Mix it altogether and you should have your biscuit dough.

Now you have some options.

- You could take a large piece of gladwrap - put the dough on it and form into a sausage shape and put it in the fridge for an hour to harden up a bit and then roll it out on a floured bench and cut out biscuit shapes.
 - You can forgo the fridge, roll the dough into balls and gently press flat on a greased baking tray
 - Or you can wrap it up in the gladwrap and twist the ends closed and put the sausage of biscuit dough in the freezer and then whenever you want some biscuits just get it out cut off how ever many rounds you want - about 1cm thick and put straight into the oven to cook.
6. Cook the biscuits at 180C for about 10-15 minutes. It does depend on the size of your biscuits and your oven so keep a check and turn the temperature down or up as necessary or adjust the cooking time.

