



SPECULOOS  
COOKIES

# SPECULOOS COOKIES

## SPECULOOS DOUGH

Ingredients	Total weight: ~ 496 g	100%
• All-purpose flour	220 g	44%
• Salt	1 g	<1%
• Cinnamon powder	5 g	1%
• Baking powder	5 g	1%
• Butter 82%	110 g	21%
• Muscovado sugar	55 g	11%
• Brown sugar	70 g	14%
• Whole eggs	20 g	5%
• Milk	10 g	2%

- 1 Place the softened butter and salt into the mixer bowl. Add muscovado and regular brown sugar. It will provide additional crispness and additional flavour to the cookies.
- 2 Mix all the ingredients in a mixer bowl with the paddle attachment at low speed first, then increase the speed to maximum, and whip until light and airy. It will take approximately 3-4 minutes.
- 3 Do not stop the whipping process. Combine the room temperature (18-20 °C / 64-68 °F) eggs and milk together in a separate bowl and gradually add this mixture into the mixer bowl. The temperature is vital, do not use cold eggs and milk. Do it carefully and slowly to ensure good emulsion and proper incorporation of the ingredients. The texture should be the same: light and creamy, without any lumps.
- 4 Mix well all the dry ingredients: flour, cinnamon and baking powder in a separate bowl with a whisk.  
**TIP**
  - Use a high-quality ground cinnamon to make the Speculoos flavour recognizable.
- 5 Add well-mixed dry ingredients to the creamed butter mixture all at once. Then mix everything on low speed for about 30 seconds just until incorporated, not to develop the gluten and to preserve this delicate and crispy texture.
- 6 Place the dough on parchment paper. Ready dough should not crumble. It should be soft, smooth and pleasant to touch, without any dry pieces of flour.
- 7 Then roll out the dough between two parchment paper sheets to 4-5 mm thickness. Shape it into a perfect rectangular to minimize scraps.
- 8 Next, place the rolled out dough in the fridge for 30 minutes to 1 hour to stabilize. It is required to stabilize the butter which melted a little bit during the mixing process and to let the developed gluten rest. And this will ensure the crispy and delicate texture of the cookies.
- 9 Cut the stabilized matte dough into rectangles of desired size. Use an expandable dough cutter just to mark the dough and then cut the cookies with a regular knife. It is more convenient to work with very cold dough using a knife.
- 10 After cutting put the cookies back in the fridge for 5-10 minutes to set.

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- 11 Take the cookies from the fridge, flip them over, remove the parchment paper and then separate them on the tray. Bake them at 150 °C / 302 °F for 20-25 minutes depending on the thickness of the cookies.

**TIP**

- Preferably bake the cookies with the fan on so that they stay nice and crisp and their color turns even everywhere. You can also bake the cookies in a conventional oven, but the baking time will be longer and you might need to rotate the tray to ensure even baking.

- 12 Cool them at room temperature before degustation.