

Speculaas - Dutch Biscuits

You will need:

Large baking tray
Baking paper
Board
Spoon
Food processor
Plastic wrap
Rolling pin

Ingredients:

250g plain flour
1 tspn baking powder
150g (firmly packed) brown sugar
½ tspn ground cinnamon
¼ tspn ground nutmeg
¼ tspn ground ginger
¼ tspn ground cardamom
½ tspn ground cloves
¼ tspn salt
150g cold unsalted butter
1 tbsp iced water
Rice flour(optional) to dust

Preheat oven to 170°.

Process flour, baking powder, sugar, spices, salt and butter in a food processor until mixture forms fine breadcrumbs.

Add 1 tbsp iced water and process until mixture just comes together.

Turn out on a board, form a ball, cover with plastic wrap and refrigerate for 30 minutes to firm.

Line an oven tray with baking paper.

Roll dough into golf-ball size balls and press into a 6cm-round mould dusted with rice flour. (If you're not using a mould, simply flatten the portions with the palm of your hand to form rounds.) Trim excess dough, then turn out onto the lined tray and repeat with remaining dough, dusting the mould between each batch.

Refrigerate for 20 minutes to help the biscuits keep their shape.

Bake for 20 minutes or until golden brown.

Cool on a wire rack.

Store biscuits in an airtight container up to 3 days.

Recipe from sbs.com.au/food/recipes/dutch-spiced-biscuits-speculaas

