

Schmitz Cargobull wishes you a very merry Christmas and happy festive baking!

Spekulatius

Ingredients for 20 to 30 cookies:

100 g unsalted butter at room temperature
175 g cane sugar
20 g water
30 g egg
250 g wheat flour
3 g baking powder
3 g cinnamon (or Spekulatius spice)



Preparation

Mix the sugar with the cinnamon, baking powder, water and egg in a bowl and beat until the sugar is completely melted. Then mix in the butter and then the flour.

Put the dough on a work surface and knead well for about five minutes. Kneading is important for subsequent processing. If you knead too little, the dough will tear too quickly when shaped.

Wrap the dough in plastic wrap and let it rest in the refrigerator overnight. It will stiffen and the cinnamon flavor will be stronger.

Grease a baking sheet with butter and preheat the oven to 175 °C.

Take the dough out of the refrigerator and work it with your hands until it is not so hard, but more malleable.

Roll out the dough (the thinner, the crispier) and cut out cookies.

Bake the cookies in the oven at 175 °C for 10 to 15 minutes. Baking time depends on the thickness of the dough.

TIP: Work the dough at a fresh workstation so that it does not sag too quickly.

