

# Speculaas (Cookies)

Submitted by Sarah

These cookies taste like the holidays! As these bake, your house will be filled with the most wonderful smell. Enjoy!

## Ingredients

- 1 ¼ cup butter, softened
- 1 ¼ cup dark brown sugar
- 1 egg
- 1 ½ teaspoon cinnamon
- 1 teaspoon cloves
- 1 teaspoon ginger
- 1/8 teaspoon salt
- 1/8 teaspoon baking powder
- 3 cups white flour
- ½ cup slivered almonds
- Powdered sugar, for dusting

## Directions

1. Beat together the butter, brown sugar, and egg.
2. Mix the dry ingredients together, then add the mix little by little to the wet mix. Stir in the almonds.
3. Refrigerate about an hour, until dough is firm, then roll it out onto a counter surface that has been lightly dusted with powdered sugar (instead of flour – the sugar makes them even more delish).
4. Roll out to about ¼ inch thick and cut with cookie cutters.
5. Bake for 11 minutes at 350 degrees F.



Notes:

---

---

---

---

---