

## **SPECULAAS (MOLDED GINGER COOKIES)**

<http://andreasrecipes.com/2010/12/20/speculaas-molded-ginger-cookies>

Adapted from *Saveur*.

*Makes about 24 cookies. Yield may vary depending on type of molds used.*

### **EQUIPMENT**

medium mixing bowl  
stand mixer with paddle attachment or hand mixer with large bowl  
plastic wrap  
cookie molds  
baking pans lined with parchment paper  
wire cooling racks

### **INGREDIENTS**

3 cups (360 g) unbleached all-purpose flour  
2 teaspoons ground cinnamon  
1-1/2 teaspoons freshly grated nutmeg  
1 teaspoon ground coriander  
1 teaspoon ground ginger  
1/2 teaspoon ground cloves  
1/2 teaspoon baking soda  
1/2 teaspoon kosher salt  
1/4 teaspoon freshly ground white pepper  
12 tablespoons (170 g) unsalted butter, softened  
1 cup packed (110 g) light brown sugar  
1/3 (80 ml) cup milk

### **PREPARATION**

1. In the medium bowl, whisk together the flour, cinnamon, nutmeg, coriander, ginger, cloves, baking soda, salt, and white pepper. In the bowl of the stand mixer, beat together the butter and sugar until it's light and fluffy. Add half the flour mixture and mix, then add the milk and remaining flour mixture and mix. Divide the dough and shape it into 2 disks and wrap each in plastic. Chill, covered, for up to 2 hours.
2. Preheat the oven to 350°F/175°C.
3. Working with 1 disk at a time, break off small chunks of dough and press into a floured

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cookie mold. The dough should fill the mold area and there might be a little sticking up the mold, which is ok, just press lightly against a flat surface to smooth it. Tap the long edge of the mold on the counter to loosen the cookies. Transfer the shape dough pieces to the prepared baking sheets, spacing the pieces 2 inches apart. Chill cookies on the pans in the refrigerator for about 30 minutes.

4. Bake in the preheated oven until golden brown, about 16–18 minutes. Remove from the oven and allow to cool on the baking pan for a couple minutes, then transfer to a wire rack to cool completely. Store in tightly covered tins.