



Ingredients

- 1 kg flour
- 300 g butter
- 600 g brown sugar
- 0.1 l water
- 1 pinch of salt
- 1 tsp bicarbonate of soda
- 1 tsp cinnamon
- 1 pinch of clove

Equipment

- a container
- a sieve (optional)
- a rolling pin
- a speculoos mould (optional)
- a wire (optional)
- a baking tray

Dandoy speculoos

Preparation: 30 min

Baking: 10 min

- 1 In a container, mix together the brown sugar, butter, salt, spices and whisk until you get a creamy texture.
- 2 Slowly add the water to the cream and mix.
- 3 If you have one, sieve the flour and bicarbonate of soda. Sieving the flour prevents the lumps.
- 4 Slowly add the flour, bicarbonate of soda and salt to the cream until you get a thick dough. You shouldn't knead it too long to prevent it from becoming too elastic. If it sticks, put it in the fridge.
- 5 Cut the dough in bits and spread them a little with the rolling pin.
- 6 Flour the mould and squeeze the dough in it with the hands. Cut the excess with the wire. Hit the mould to the table to take off the dough and detach delicately to put it on a greased baking tray.
- 7 If you don't own a speculoos mould, spread the bits with the rolling pin until they are 2 to 5mm big. Cut the shapes that come to your mind.
- 8 Put the baking tray in an oven preheated at 180° and bake for ten minutes or more according to the thickness of your speculoos.



“All brown sugar is suitable for making speculoos. Just know if you use pale brown sugar, the speculoos will be lighter in color.”

'Papi' Daniel, speculoos confectioner for 45 years