

OUR HOLIDAY RECIPE FOR
Speculaas Cookies

Delicious, homemade cookies are easy with our signature mix. Inspired by the traditional Dutch sweet, this crisp cookie recipe is made with the best ingredients including our premium King Arthur Flour speculaas spice blend.



YOU'LL NEED

- 2** sticks (1 cup) butter, softened
- 1** large egg

- 1 • COMBINE** butter, egg, and mix until smooth, scraping bowl as needed.
- 2 • DIVIDE** dough in half. Flatten each piece into a 1"-thick square, wrap well, and chill for at least 2 hours, until firm.
- 3 • PREHEAT** oven to 350°F. Grease a baking sheet, or line with parchment paper.
- 4 • WORKING** with one piece of dough at a time, flour both sides. Roll 1/8"-thick and cut to desired shape (2" round cutter works well). To use a springerle mold, roll 1/4"-thick. Lift dough, flouring underneath, as you work. Flour top of dough and press mold face-down firmly. Remove mold, brush off excess flour, and transfer to baking sheet.
- 5 • BAKE** cookies for 12-18 minutes, or until edges are golden brown.

**BAKES
3 DOZEN
2" COOKIES**

BAKERS TIP:

To make spiced spritz cookies: Use a cookie press and do not chill dough.

COMPLIMENTS OF

The King Arthur Flour Kitchen

Speculaas
COOKIE MIX

Baking is about making something special, and trusting that it'll turn out every time. That's why we craft our mixes using tried-and-true, favorite recipes that we've perfected over the years — it's what makes our mixes so good.

We're bakers, too! Our 100% employee-owned company has been an expert resource for bakers everywhere for over 225 years. We're all about making your kitchens better and happier with top-quality baking essentials.

**BAKER'S HOTLINE.
WE'RE HERE TO HELP.**

Call or chat online with our friendly, experienced bakers.
855.371.BAKE (2253)
KingArthurFlour.com/contact

**100% EMPLOYEE-OWNED.
100% COMMITTED TO QUALITY.**



We're committed to using the power of business as a force for social and environmental good.



Cookie
MIX



OUR HOLIDAY RECIPES

Cookie
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Our mix bakes a batch of delightfully sweet, traditional Dutch cookies with a crisp snap.

MADE WITH
**PREMIUM
SPICES**

*Spicy
Speculaas*



NET WT 19 OZ (1 LB 3 OZ) 539g U

Nutrition Facts

Serving Size 3 Tablespoons (28g)
Servings Per Container 19
(one serving=2 cookies)

Amount Per Serving	Mix	Prepared	
Calories	100	190	
Calories from Fat	0	90	
			% Daily Value**
Total Fat 0g*	0%	15%	
Saturated Fat 0g	0%	30%	
Trans Fat 0g			
Cholesterol 0mg	0%	12%	
Sodium 55mg	2%	3%	
Total Carbohydrate 24g	8%	8%	
Dietary Fiber 1g	4%	4%	
Sugars 10g			
Protein 2g			
Vitamin A	0%	6%	
Vitamin C	0%	0%	
Calcium	0%	2%	
Iron	4%	4%	
Thiamin	6%	6%	
Riboflavin	4%	4%	
Niacin	4%	4%	
Folic Acid	6%	6%	

*Amount in Mix. Prepared contributes an additional 90 Calories (90 Calories from Fat). 10 g Total Fat (6 g Saturated Fat). 35 mg Cholesterol. 5 mg Sodium.
**Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:

		Calories: 2,000	2,500
Total Fat	Less than	65g	80g
Saturated Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

INGREDIENTS: King Arthur Unbleached Enriched Flour (wheat flour, malted barley flour, niacin, reduced iron, thiamin mononitrate, riboflavin, folic acid), Cane Sugar, Rice Flour, Spices, Sea Salt.
CONTAINS: Wheat.

THE KING ARTHUR FLOUR COMPANY, INC.
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DO NOT EAT RAW MIX, DOUGH, OR BATTER.

Produced on equipment that also processes eggs, milk, soy, almonds, hazelnuts, pecans, walnuts, and coconut.

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BEST IF BAKED BY:



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