



SPEKULOOS COOKIE DOUGH



Spekulooos is a classic French-style gingerbread that bakes with crisp edges, a warm spice profile, and just enough structure for detailed decorating. Perfect for Fall and Holiday cookie decorating.

Yield: approx. 2 dozen 3" cookies.

Ingredients:

- 2 Cups Brown Sugar
- 22 Tbsp (2 ¾ Sticks) Salted Butter, Softened
- 4 1/2 Cups Gold Medal Flour
- 1 Egg, Beaten
- 1 tsp Salt
- 1 tsp Baking Powder
- 2 tsp Freshly Grated Lemon Peel
- 1 tsp Cinnamon
- 3/4 tsp Cloves
- 1/2 Tbsp Nutmeg
- 1/2 tsp Allspice
- 1/2 tsp Ginger

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Tools & Utensils

Kitchen Scale

Measuring Cups & Spoons

Stand Mixer with Paddle Attachment

Spatulas

Cookie Cutter

Rolling Pin

Rolling Mat

Preparation

1. *Prep the dry mix.* Whisk together the flour, salt, baking powder, lemon zest, cinnamon, cloves, nutmeg, allspice, and ginger. Set the bowl aside.
2. *Cream the butter and sugar.* In a stand mixer fitted with the paddle attachment, beat the butter and brown sugar on medium speed for about 3 minutes. You want it smooth, fluffy, and well blended.
3. *Add the egg.* Pour in the beaten egg and mix until fully incorporated.
4. *Bring the dough together.* Add the dry ingredients to the bowl and mix on low until the dough comes together. The dough should be soft but not sticky. No chilling is needed.
5. *Roll and cut.* Roll the dough to your preferred thickness and cut into any winter shapes you like, especially ones that hold detail well for decorating.
6. *Bake.* Transfer to a parchment lined sheet and bake at 350 degrees for 12 to 14 minutes. They should be lightly golden on the edges. Let your cookies cool fully before decorating (if desired).