

# SPECULOOS

## Brown Sugar KCC

### PREPARATION

1. Mix the flour, the brown sugar type KCC, the sodium bicarbonate and the four spices mixture.
2. Add the soft butter, the whole milk, and the egg.
3. Mix for 4 or 5 minutes at low speed.
4. Divide the dough in half and roll it out.
5. Put the preparation in the fridge during 12 hours for an optimal result. However, the dough can be used after 2 hours.
6. Roll out the dough to obtain a thickness of +/- 0,3 cm.
7. Cut with a cookie cutter and place the desired shapes on a plate with a baking sheet or silicone sheet.
8. Bake at 175 °C during +/- 10 minutes.

### INGREDIENTS

- 500g flour
- 350g brown sugar type KCC
- 180g soft butter
- 85g whole milk
- 5,5g sodium bicarbonate
- 4,5g 4 spices mixture
- 1 egg (55g)

