

St Nicholas Cookies (Speculaas)

Ingredients:

- 2 cups butter (4 sticks/1 lb)
- 3 cups packed brown sugar
- 2 eggs
- 1 tablespoon cinnamon
- 2 teaspoons ground ginger
- 1 teaspoon ground nutmeg
- 1/8 teaspoon ground cloves
- 2 teaspoons salt
- 2 tablespoons baking powder
- 6 cups flour

Preheat oven to 325°

Cream butter and sugar. Add eggs 1 at a time, beating to incorporate after each. Add spices, salt, and baking powder. Mix well. Add flour all at once. Mix only enough to thoroughly incorporate. Form as desired, place on greased cookie sheet and bake until lightly brown. Remove from cookie sheet to cool on racks. Decorate as desired.

For Icing:

- 1 lb. Powdered Sugar
- 3 Egg Whites (or egg beaters/egg white powder mixed with water)
- Food color paste - not regular liquid coloring

Mix ingredients (a stand or hand mixer is helpful) until well combined. Add food color paste and combine until a rich color is developed. Use Ziploc style bags to pipe icing on cooled cookies.

Tips:

- If dough is too stiff, add milk 1 teaspoon at a time.
- If dough is too loose, add flour 1 tablespoon at a time until desired consistency is reached.
- Over-mixing will develop gluten and toughen your cookies.
- If making ornaments, cut a hole with a straw for hanging before baking.
- If decorating with colored sugar, nuts and/or dried fruit, put them on the unbaked cookie, then bake as usual.
- You may wish to purchase the St. Nicholas cookie cutter directly from the St. Nicholas Center:
www.stnicholascenter.org

