Foods 9-10(A) 2017 Vint

***SPECULAAS***

**(Dutch Spice Cookies – Cake Method)**

One recipe per unit of 4-5 students



250 mL all-purpose flour

4 mL baking powder

5 mL cinnamon

1 mL ground allspice

65 mL margarine, at room temperature

185 mL dark brown sugar

1 egg, well beaten

2½ mL vanilla

1. In a small mixing bowl, combine flour, baking powder, cinnamon and allspice.
2. In a large mixing bowl, beat margarine with brown sugar until light and fluffy. Add egg and vanilla. Mix well.
3. Stirring constantly, add flour mixture a little at a time.
4. Form dough into a ball, cover and refrigerate for 20 minutes, or as long as possible. (If making this at home and you have more time, refrigerate for at least one hour.)
5. Preheat oven to 350ºF (175C). Lightly grease a baking pan.
6. On a lightly floured surface, roll out dough ⅛” (3 mm) thick. Using a cookie cutter or knife, cut out dough into desired shapes.
7. Place cookies on prepared pan about 1” (2½ cm) apart and bake for about 12-15 minutes until lightly browned.
8. Remove from oven and cool for about 2 minutes on the pan before removing to a wire rack with a thin metal spatula or flipper.
9. Store cookies in an airtight container. They may also be frozen for up to 2 months.





**Name: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

**Block: \_\_\_\_\_\_\_\_\_\_ Unit: \_\_\_\_\_\_\_\_\_\_**

**Questions for Speculaas Lab**

1. The THICKER you roll and cut out the cookie dough, the \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ the cookies will be.

The THINNER you roll and cut out the cookie dough, the \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ the cookies will be.

1. List/name the spices/flavourings used in this recipe:
2. Why is it best to refrigerate the dough until it is firm before rolling it out?
3. To help these cookies keep their shape better during baking, what can we do with them after they have been cut out?
4. What is the difference between dark brown sugar and light/golden brown sugar (other than the colour difference)?
5. Why is it best to keep the cookies on the baking sheet/pan for 2 minutes before we remove them and place them on a wire cooling rack?
6. Why should margarine be at room temperature when making cookies?