

GERMAN FOOD GUIDE

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Mandelspekulatius (Almond Spekulatius)

A Spekulatius cookie mold is needed for this recipe. If you don't have one, you can use a [Springerle](#) mold or any type of cookie mold.

Ingredients

For the Dough:

3 cups All Purpose [Flour](#)
2 sticks (1 cup) Butter (at room temperature)
3/4 cup Sugar
2 Eggs
1 cup ground Almonds
1 package [Vanilla Sugar](#)
Pinch of Cinnamon
Pinch of Nutmeg
Pinch of Salt

For the formed cookies:

2-3 tablespoons Milk
Sliced Almonds

Instructions

In a large mixing bowl, beat butter until smooth and slightly lighter in color. Add sugar and vanilla sugar. Continue beating until the sugar has been absorbed by the butter/ Add 1 egg and continue beating until the butter has absorbed the egg. Add the next egg and continue beating until the butter has absorbed the second egg. While still beating, add the spices and ground almonds. Gradually add the flour and beat only until the flour has been absorbed.

Preheat oven to 350° F.

Roll the dough out to about 1/4 inch thickness. Form the cookies using a Spekulatius mold, other cookie mold, or a cookie cutter.

Line a cookie sheet with parchment paper (or grease with butter). Spread the almonds over the cookie sheet. Place cookies on cookie sheet, making sure to place each cookie over almonds. Refrigerate cookies for 30 minutes.

Brush each cookie with a little milk. Bake cookies for about 10 to 12 minutes or until light brown and crisp.