

Spekulaas

- 1 pound of butter (softened)
- 1 cup of white sugar
- 1 1/4 cups packed brown sugar
- 2 eggs
- 1 1/2 tsp grated lemon rind (or other citrus or extract equivalent)
- 4 1/2 cups all purpose flour
- 3/4 tsp salt
- Tbs cinnamon
- 3/4 tsp ground cloves
- 1/2 tsp of powdered cardamon
- 1/2 tsp ground black pepper
- 1/2 tsp nutmeg
- 1 tsp ginger

Cream butter then cream in the sugar until the mixture is very light, Beat in the eggs and lemon rind. Sift together the remaining ingredients and blend well with the creamed mixture. Chill in fridge for 30 minutes before rolling out to cut and bake. Bake at 375 for about 6-12 minutes. Makes A LOT of cookies.