

## ***Speculatus (Speculaas) Cookies***

Dutch Spice Cookies

from *Cooking for Christ* by Florence Berger

2 cups butter\*  
2 cups brown sugar  
½ cup sour cream  
4 ½ cups sifted flour  
½ teaspoon baking soda  
4 teaspoons cinnamon  
½ teaspoon nutmeg  
½ teaspoon ground cloves  
½ cup chopped nuts (pecans or walnuts)

Sift together flour, baking soda, cinnamon, nutmeg and cloves. Set aside. Cream butter and sugar. Add sour cream, alternating with dry ingredients. Stir in nuts. Knead dough into rolls. Wrap rolls in wax paper and chill overnight. Roll dough very thin and cut into shapes. Bake at 375° for 10-15 minutes. These are delicious alone, but also can be decorated with colored icings and candied fruits.

*\*The original recipe calls for 1 cup lard and 1 cup butter.*

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