

## SPECULAAS (SPEKULATIUS)

### INGREDIENTS

* Mastercraft Yellow	600g
* Dark Treacle sugar	750g
* Light Brown sugar	300g
* Eggs	150g
* Speculaas spice	20g
* Ammonia bicarb	12g
* Bicarbonate of soda	18g
* Flour	1.5kg

### METHOD

1. Pre-heat oven to 180°C.
2. Cream Mastercraft Yellow and the sugars together.
3. Slowly mix in the eggs to achieve a smooth consistency.
4. Add the Speculaas spice
5. Sift the ammonia bicarb and bicarbonate of soda into the flour and mix well.
6. Add to above mixture until a smooth dough is achieved.
7. If you have a mould, mould into the shapes accordingly. Otherwise, sheet out the dough to about 4mm thickness and cut out Christmas figures.
8. Bake at 180°C for 15 minutes.

NB: You may wish to reduce the bi-carb slightly at higher altitudes.



### TO MAKE SPECULAAS SPICE

#### Mix together the following spices

* Cinnamon	28g
* Nutmeg	7g
* Ground cloves	7g
* Ground ginger	6g
* White pepper	2g

# Bake with Hudson & Knight this Christmas



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## MINCE PIES WITH SWEET SHORT PASTRY

### INGREDIENTS

- \* Mastercraft Yellow Margarine 500g
- \* Pastrex Croissant 500g
- \* Sugar (or Icing Sugar) 1kg
- \* Eggs 250g
- \* Bi-carbonate of Soda 10g
- \* Cake Flour 2kg

### METHOD

1. Pre-heat oven to 180°C
2. Mix together the Mastercraft Yellow, Pastrex Croissant and sugar.
3. Add the eggs a portion at a time, scraping down the mixing bowl regularly.
4. Sift together the bi-carb and flour and add. Mix on slow speed until the flour is just mixed in.

### NOTES

1. You may wish to reduce the bi-carb to 7g at higher altitudes.
2. Some people prefer baking powder in place of bi-carb.
3. Do not over mix the dough.
4. Reduce the thickness of the dough rapidly through the sheeter. Don't do it too gradually as the dough tends to break up when sheeted too much.
5. The Pastrex Croissant is the key to sheeting workability. So don't compromise on the quality.

### FOR XMAS MINCE PIES

1. Sheet the pastry to the desired thickness (2mm to 2.5mm). (Thinner is better than too thick!)
2. Use a ring cutter to cut the mince pie bases then line the tart forms carefully.
3. Place about 1 teaspoonful of Xmas Fruit Mince filling in each tart. Do not overfill as the filling tends to boil out easily.
4. Cut slightly smaller pastry rounds for the tart tops.
5. Brush around the tart edges with beaten egg and place the top in place. Crimp to seal.
6. Poke a breather hole in the tart top.
7. Bake at 180°C until tarts just begin to brown on the edges and underneath, and are baked through.
8. Remove from the oven and dust with castor sugar while still hot.



## BASIC PIPING BISCUIT RECIPE

### INGREDIENTS

- \* Mastercraft Yellow Margarine 600g
- \* Castor Sugar 400g
- \* Eggs 100g
- \* Cake flour 850g
- \* Lemon / Vanilla Essence 5ml

### METHOD

1. Pre-heat oven to 180°C
2. Cream Mastercraft Yellow and the sugar together.
3. Slowly add eggs and vanilla / lemon essence and mix until thick and fluffy

4. Sift the flour and fold in to the above mixture. Mix thoroughly but do not over-mix.
5. Using a star or plain nozzle, pipe different biscuit shapes (rosettes etc) onto a greased pan
6. Decorate with your choice of glazed cherries or hundreds and thousands
7. Bake at 180°C for 15 minutes until biscuits are golden brown
8. After cooling, you can dip some of the biscuits in chocolate.

