

## KOOPMAN'S SPECULAAS MIX

What do I need?

- 1 pack Koopman's Speculaas
- 11 tablespoons (150g) of butter or margarine at room temperature
- 1 packet Almond paste (300g) 10.5 oz.
- 1 egg
- 4 tablespoons water
- Garnish: Sliced Almonds

kitchenware

Square baking pan 18x18 cm (8" x 8")

How do I make Almond Filled Speculaas?

- Baking time: 40 minutes

Conventional oven: 350 ° F    Convection oven: 300 ° F,

- 1 Place the grate slightly below the middle of the oven and preheat the oven.
- 2 Stir until the butter is slightly softened, add the mix and 2 tablespoons of water.
- 3 Knead it with a mixer with dough hook or by hand until a cohesive dough is formed.
- 4 Place the dough in the refrigerator.
- 5 Mix the almond paste with half the egg and 2 tablespoons water
- 6 Grease the baking tin with butter or cooking spray
- 7 Knead the dough briefly and divide it into three parts.
- 8 Cover the bottom of the pan with 2 parts of the dough and press to the edge to about ¾ of an inch
- 9 Spread the almond paste with the back of a wet spoon over the dough. □
- 10 Roll the rest of the dough into a slice the size of the mold and place it on the almond paste.
- 11 Brush the dough with egg, garnish with the almonds and then brush it again. □
- 12 Bake approximately 40 minutes.