



## Speculoos with dark chocolate

This classic treat is a must in the run-up to Christmas: Spekulatius biscuits. Homemade and with chocolate, the cookies taste even better.

### Zutaten

10 Portionen

260 g Flour  
0.5 TL Baking powder  
160 g Sugar  
125 g Almonds, grated  
0.5 TL Speculoos spice  
0.5 TL Vanilla sugar  
Zest of a lemon  
110 ml Byodo Baking Oil Classic  
10 ml Orange juice  
15 ml Red wine  
Pulp of half a vanilla pod  
1 Pinch Byodo sea salt  
150 g Dark chocolate  
10 ml Byodo Baking Oil Classic

### Zubereitung

Knead all the ingredients into a dough in a food processor or by hand and leave to rest in the fridge for at least 2 hours. Roll out the dough on a floured surface and cut out with Christmas cookie cutters.

Place the cookies on a baking tray lined with baking paper and then bake at 180 °C for approx. 12-14 minutes until "pale yellow".

For the decoration, melt the chocolate and oil together in a bain-marie. Finally, dip half of the cookies in the chocolate, drain well and leave to cool on baking paper.