**Speculaas Cookies**A Dutch Christmas spice cookie

1 cup butter, room temperature

1 ½ cups white sugar 2 cups all-purpose flour

1 egg ¾ cups whole wheat flour

1 TBSP corn syrup 2 tsp Baking soda

 1 TBSP cinnamon, ground

 2 tsp ginger, ground

 1 tsp cloves, ground

0ption: blanched almonds for decorating

1. With electric mixer, cream butter, sugar, egg and corn syrup
2. Combine flours, baking soda and spices and mix into the butter mixture
3. Cover and refrigerate until easy to handle, about ½ an hour
4. Roll out on floured surface to 1/8 inch thickness, cut with floured cookie cutters
5. Bake on greased cookie sheets at 400F for 5-7 minutes

Optional Icing:

1 egg white

¼ tsp almond extract

2 cups icing sugar

With an electric mixer, beat together the egg and almond extract. Gradually add icing sugar and beat until smooth and glossy.

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