



BROWN SPICED BISCUIT

Ingredients:

250 gr flour
150 gr butter
2 tsp baking powder
150 gr dark caster sugar
2,5 tbsp EldurApi injection mix
dessert spices
5 tbsp milk
1 egg
3 tbsp almonds
salt

Supplies:

Pro set
Pizzasteen
Bakmat
Kwastje
Kom
Eventueel bakvormpjes

Light a medium amount of charcoal and heat your Kamado to 160 °C. When the Kamado is at temperature, place the pro set in the Kamado. Place the grill on the highest level and the heat shield on the middle level.

Mix the flour, baking powder, sugar, a pinch of salt and EldurApi spices together in a bowl. Then add the milk and butter and mix into a cohesive ball. Wrap the ball in foil and let it rest in the fridge for 1 hour.

Meanwhile, light a medium amount of charcoal and heat your Kamado to 160 °C. When the Kamado is up to temperature, place the pro set in the Kamado. Place the grill on the highest level and the heat shield on the middle level.

After 1 hour, remove the ball from the fridge and sprinkle your work surface with a little flour. Roll out the ball into a flat disc about 1 cm thick. Now cut out the speculaas into shapes or bake the disc whole.

Kamado set up:

Indirect heat

Place the speculoos on a baking mat or baking paper and brush the top of the speculoos with the beaten egg, sprinkle with the almonds.

Place the pizza stone on the grill and place the baking mat with the speculoos on the stone. Bake the speculoos for about 20 - 30 minutes until golden brown.

Tip: you can easily remove the speculoos from the pizza stone with a pizza scoop.

