

Speculoos Buttons

Ingredients

- 2 cups all-purpose flour
- 1 tablespoon ground cinnamon
- 3/4 teaspoon ground ginger
- 1/2 teaspoon fine sea salt
- 1/2 teaspoon freshly grated nutmeg
- 1/8 teaspoon ground cloves
- 1/2 cup (1 stick) unsalted butter, room temperature
- 1/2 cup (packed) light brown sugar
- 1/4 cup sugar
- 2 tablespoons mild-flavored (light) molasses
- 1 large egg, room temperature
- 1 teaspoon vanilla extract
- 1 large egg white
- Sanding or turbinado sugar

Preparation

Whisk first 6 ingredients in a medium bowl; set aside. Using an electric mixer at medium speed, beat butter in a medium bowl until smooth, about 2 minutes. Add both sugars and molasses; continue to beat until mixture is smooth and creamy, about 3 minutes. Beat in egg and vanilla; mix for 2 minutes. Reduce speed to low; add dry ingredients and mix to blend well.

Scrape dough from bowl and divide into thirds. Using your palms, roll each piece of dough into an 8-inch log. Wrap logs tightly in plastic or parchment paper and freeze for at least 3 hours. (For neater edges, remove logs from freezer after 1 hour and roll on counter.)

DO AHEAD: *Dough can be made up to 2 months ahead. Keep frozen.*

Arrange racks in top and bottom thirds of oven; preheat to 375°. Line 3 baking sheets with parchment paper or silicone baking mats.

Whisk egg white in a small bowl to loosen; lightly brush all over 1 log. Sprinkle with (or roll in) sanding sugar. Using a long, slender knife, slice off a sliver of dough from each end of log to make ends flat. Cut log into 1/4 inch-thick rounds. Transfer to 1 baking sheet, spacing 1/2 inch apart; place in freezer while you cut the next log. (The cookies hold their shape better if you bake when dough is cold.) Repeat with remaining dough.

Bake 2 sheets of cookies, rotating the sheets from top to bottom and front to back after 6 minutes, until tops are golden brown and centers are almost firm, 11-13 minutes. Transfer cookies to wire racks and let cool. Repeat with third sheet of cookies.

DO AHEAD: *Cookies can be baked 2 days ahead. Store airtight at room temperature.*