

Here is the extracted text data printed in a single column format:

SPECULOOS COOKIES

stopping to scrape sides of bowl Add molasses,

ROYAL ICING

Makes about 36

Gingerbread is the go-to choice for Christmas baking, but I never liked eating the cookies after decorating them Speculoos is the sweeter, more buttery version of gingerbread-more fun to eat, but just as easy to decorate

2 cups (240 grams) confectioners' sugar

3 tablespoons (45 grams) warm water

(105°F/40°C to 110°F/43°C)

1 tablespoon plus 1/4 teaspoon (10 grams)

meringue powder

1/2 cup (113 grams) unsalted butter, softened

1/2 cup (110 grams) firmly packed brown sugar

1/4 cup (50 grams) granulated sugar

2 tablespoons (42 grams) molasses

1 large egg (50 grams), room temperature

1 teaspoon (4 grams) vanilla extract

2 1/4 cups (281 grams) all-purpose flour

1 tablespoon (6 grams) ground cinnamon

3/4 teaspoon (1.5 grams) ground ginger

1/2 teaspoon (1.5 grams) fine sea salt

1/2 teaspoon (1 gram) grated fresh nutmeg

1/8 teaspoon ground cloves

Royal Icing (recipe follows)

1. In a medium bowl, stir together all ingredients until combined Use immediately

Note The Royal Icing will be quite stiff and thick, allowing you to better control the speed of your piping but requiring quite a bit of force If you would like a thinner Royal Icing, try adding warm water, 1 teaspoon (5 grams) at a time, until you reach your desired consistency

ROSE, WHITE CHOCOLATE, AND PISTACHIO WREATH COOKIES

Makes 18 to 20

These cookies are light and crisp yet still very buttery A simple rosewater glaze covers the topside of the cookie and is then garnished with dried rose petals, chopped pistachios, and white chocolate

1/2 cup (113 grams) unsalted butter, softened

1/2 cup (60 grams) confectioners' sugar

1/2 teaspoon (1.5 grams) kosher salt

1/2 teaspoon (2 grams) vanilla extract

1 cup (125 grams) all-purpose flour

Rosewater Glaze (recipe follows)

Garnish chopped pistachios, chopped white chocolate, dried rose petals, coarse sanding sugar

1 In the bowl of a stand mixer fitted with the paddle attachment, beat butter at low