Recipe for delicious kruidnoten

Ingredients

For the spice mix

- 3 teaspoons cinnamon powder
- 1 teaspoon cloves (grounded)
- 1 teaspoon nutmeg
- 0.5 teaspoon white pepper
- 0.5 teaspoon coriander powder
- 0.5 teaspoon aniseed
- 0.5 teaspoon ginger powder

For the dough

- 150 grams unsalted butter
- 125 grams dark brown sugar
- 250 grams self-rising flour
- 2 tablespoons spice mix (see left)
- 0.25 teaspoon salt
- 4 tablespoons milk

Step 1

Preheat the oven to 160° C

Step 2

To make the spice mix: simply combine all the ingredients of the spice mix.

Step 3

It’s time to make the dough!

- Knead together the butter, sugar, self-rising flour, salt and 2 tbsp of the spice mix.
- Add the milk to the dough spoon by spoon, until it becomes a nice and smooth dough.
- If the dough becomes too sticky, you can add a little bit of flour.
- Cut the dough into 4 equal pieces and form 4 long rolls of 1 cm thick.
- Cut the rolls into 1 cm pieces and roll each piece into a small ball.
- Place the balls on a baking tray covered with parchment paper and flatten them slightly.
- Bake them in the oven for about 15 minutes until done and lightly browned (they are still soft).
- Remove from oven and let cool completely.

Enjoy!