

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!

