

Pepernoten/Kruidnootjes - (recipe for 55 - 70 pepernoten)



Ingredients Pepernoten:

- 250 self raising flour (or all purpose flour with 8 grams of baking powder)
- 125 grams dark brown sugar
- 4 tsp speculaaskruiden
- 100 grams cold hard butter
- 6 tbsp milk
- Pinch of salt (½ tsp)

Ingredients Speculaaskruiden :

- 8 tbsp ground cinnamon
- 2 tbsp ground nutmeg
- 2 tbsp ground cloves
- 1 tbsp ground ginger
- 2 tsp ground mace (you can also replace this with 1 tsp ground nutmeg)
- 2 tsp cardamom (you can also replace this with ½ tsp cinnamon + ½ tsp of nutmeg)

Instructions:

1. Preheat the oven to 175 degrees Celsius.
2. Mix all of the dry ingredients (flour, sugar, speculaaskruiden, salt) together in a bowl.



3. Add the butter and milk and knead into a firm dough ball (it took me 3 - 5 minutes. The dough can look a bit crumbly in the beginning, but that only means you need to knead a bit longer. The dough ball should turn into a dark brown color. If it stays too crumbly, add another tablespoon of milk).



4. Make about 55 -70 little balls (the size of a big marble) and put them on a baking tray covered with parchment paper. Flatten the balls a little bit with your finger.



5. Put them in the middle of the oven for about 25 minutes. Mine took 28 minutes, because they are a bit bigger. Do not bake them for too long, or they will become too dry!

6. Let them cool down for a bit and enjoy!*



*You can store them in an airtight box for 2 - 3 weeks, or put them in the freezer (also possible with the dough) for up to 3 months.