

_ D E S S E R T

Pepernoten (Kruidnoten)

🕒 15 minutes

👤 20-40

Ingredients

250 g self-raising flour

**125 g dark brown caster
sugar**

**4 tsp gingerbread spices
(speculaas)**

90 ml of milk

100 g cold butter

1 pinch of (sea) salt

baking paper

Cook Process

Step 1: Preheat the oven to 160 degrees Celsius. Mix the self-raising flour, brown sugar, gingerbread spices and salt. Cut the butter into cubes for easier mixing. Using two knives, cut the butter through the dry mixture.

Step 2: Little by little, pour the milk into the mixture and knead the dough until it is smooth. Shape the dough into four balls that you roll into longstrings. Cut into equal, small pieces and roll into small balls. Place a piece of baking paper on the baking tray and divide the balls over the baking paper. Flatten the balls a bit.

Step 3: Bake for about 15 minutes until done and light brown. Remove the baking tray from the oven, let it cool and store in a sealed glass jar.



Once you have the gingerbread recipe (Kruidnoten) in your pocket, you understand that baking gingerbread cookies (Kruidnoten) is child's play. Literally, because: a great interpretation for a Wednesday or Saturday afternoon.

Raimon Hazelaar has a very fast gingerbread (Kruidnoten) recipe. You quickly mix the ingredients, turn the dough into small balls and slide the whole bubs into the oven for 15 minutes. But how fast it is exactly depends on the amount of help you get from any Help Sinterklazen.

Raimon's tip for making small gingerbread cookies (Kruidnoten): before it reaches the oven, slide the dough into the fridge for half an hour, cut it into small even cubes and make balls to make the correct shape for gingerbread cookies (Kruidnoten).

Pepernoten or spice nuts (Kruidnoten)?

While we often secretly know, we often talk about ginger nuts (pepernoten), while we are talking about spice nuts (kruidnoten). It is completely wrong.

And that while the difference is simple. Both the structure and the taste of ginger nuts and spice nuts differ.

It's like this: gingerbread cookies (pepernoten) contain rye flour in the base and are flavored with honey and anise. They are larger, squarer and irregular shapes. In terms of taste and structure, they quickly remind you of tough Taai-taai.

Kruidnuts are the mini cookies that are often - erroneously - called ginger nuts. They are made from wheat flour and the recognizable taste is formed with a mixture of cinnamon, nutmeg, cloves, ginger powder, cardamom and white pepper, or gingerbread spices. Which, by the way, are not herbs, but spices.