



Kruidnoten

Sinterklaas sprinkles with this candy on December 5th

Ingredients

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| ✕ 1/3 cup butter | ✕ 1 cup self-raising flour |
| ✕ 1/3 cup dark caster sugar | ✕ 1/4 teaspoon salt |
| ✕ 1 tablespoon speculaaskruiden | ✕ 2 tablespoons milk |

Steps to make the kruidnoten

1. Preheat the oven to 325°F.
2. Knead the butter, sugar, speculaaskruiden, selfraising flour and the salt together
3. Add the milk spoon by spoon to the batter, so that it becomes a nice smooth dough
4. Cut the dough into four equal pieces and form 4 long rolls of 1/4 inch thick
5. Cut the rolls into 1/4 inch pieces and roll each piece into a small ball
6. Place the balls on the baking tray, lined with bakingpaper, and flatten them slightly
7. Bake the kruidnoten in the oven for about 15 minutes until they are cooked and lightly browned
8. Remove from the oven and let cool completely in 15 minutes