



Old-fashioned Dutch gingerbread 'Pepernoten'

Want to make your own old-fashioned Dutch Gingerbread 'Pepernoten'? Then we have the recipe for you! Just that old-fashioned feeling, 'pepernoten', with hot chocolate by the fire waiting for Saint Nicholas....

Boodschappenlijstje



Patisse Parchment Paper Sheets
38x30cm pk/20

P01733
€3.85



Patisse Ceramic Baking Plate 39x26cm

P03339
€14.35



Ingredients

(approx. 100 gingerbread 'pepernoten')

- FunCakes Baking powder 8gr
- FunCakes Speculaas spices 1 tbsp.
- 175gr liquid honey
- 75 gr corn syrup
- 1 tsp star anise ground
- 375 gr flour
- 1/2 tsp salt
- 1 egg

Supplies

- Patisse baking sheet
- Patisse Ceramic baking tray

Start making the dough about 2 hours in advance!

Step 1: Start making the dough

Start making your dough on time, it needs approx. 2 hours to rest in the fridge. This way, all the flavours will absorb well into the dough and you'll get delicious old-fashioned 'pepernoten'!

Use a large mixing bowl, sift the flour and baking powder and mix together with a whisk. In another bowl, mix the honey with the syrup and add the speculaas spices, ground star anise, salt and egg. Stir until you have a smooth mixture.

Little by little, spoon the flour into the honey-syrup-spice mixture and knead well with your hands until the dough feels firm. Roll a ball of dough, put it in the mixing bowl and cover with a piece of cling film. Let the dough stiffen in the fridge for 2 hours.

Step 2: Remove the dough from the fridge and cut into cubes

Preheat the oven to 180 degrees. Sprinkle some flour on the dough so it does not stick to your rolling pin and roll the dough out to a thickness of approx. 1cm on a floured surface. Cut small cubes, similar to a sugar cube.

Step 3: Bake the pepernoten golden brown in the oven

Spread the cubes over two baking sheets covered with baking paper and put them in the preheated oven for about 10 minutes. At around 8 minutes, check whether the peppernuts are getting a nice golden brown colour and not too hard. Are they still not firm? Then extend the oven time by 2-3 minutes.

Step 4: Feast on the pepernoten!

Let the 'pepernoten' cool down well, and then the feasting can begin. Store the 'pepernoten' in an airtight box, but they don't last long, so you **MUST** eat them quickly! Of course, you can always hand them out too....