



Dutch Mini Spiced Biscuits Recipe

Make these delicious Dutch Mini Spiced Biscuits for Saint Nicholas 'kruidnoten' with your children! With this recipe you can quickly and easily make delightful 'kruidnoten' for Saint Nicholas. Also perfect for a Saint Nicholas activity with kids.

Boodschappenlijstje



FunCakes Mix for Cookies 1kg

F10510
€5.43



Patisse Parchment Paper Sheets
38x30cm pk/20

P01733
€3.85

Ingredients for 100-120 Dutch Spiced Biscuits

- 500 g mix for cookies
- FunCakes Speculoos Spice
- 150 gram cold butter
- 1 egg
- a pinch of salt

Supplies

- Patisse Parchment Paper Sheets 38x30cm
- Baking tray

Step 1: Make the dough and roll balls of the dough

Preheat the oven to 180°C (hot-air oven 160°C). Mix together 500 g mix for biscuits, 150 g butter, 1 egg, 20 g speculaaskruiden and a pinch of salt and knead into a dough. Roll the dough into small balls and brush them with egg as desired.

Step 2: Bake the Dutch Spiced Biscuits in the oven

Line a baking tray with baking paper and place the balls of dough on it. Bake the 'Kruidnoten' for about 10-15 minutes.

Quick, easy and delicious for Saint Nicholas!

Made possible by FunCakes.