



## NETHERLANDS CHRISTMAS RECIPE

# DUTCH PEPERNOTEN

from: Food.com

### Ingredients

- 50 g butter (1  $\frac{3}{4}$  oz)
- $\frac{1}{2}$  cup brown sugar
- $\frac{1}{2}$  cup white sugar
- 1 Tbsp milk
- 1 cup self-rising flour
- 1 tsp ground nutmeg
- 1 tsp ground cloves
- 1 tsp cinnamon
- $\frac{1}{2}$  tsp aniseed
- $\frac{1}{2}$  tsp ground ginger

### Directions

1. Cream the butter and sugar well, then add the spices.
2. Gradually add the flour and milk alternately (will be pretty dry and crumbly)
3. Using your hands, make very small marble-sized balls
5. Bake for 10-15 minutes at 320 degrees F until golden and the tops crack

**PREHEAT OVEN: 320**

**PREP: 15 MINUTES**

**BAKE: 10-15 MINS PER BATCH**

