

Standaard PeperNoot

70-80 pepernoten

🕒 40 minutes

Ingredients

150 g unsalted butter
125 g dark brown sugar
2 tbsp speculaas spices
250 g self-rising flour
½ tsp salt
4 tbsp milk

Method

1. Preheat the oven to 160°C (320°F). Knead the butter, sugar, speculaas spices, self-raising flour, and salt together. Add the milk, spoon by spoon, to the batter until it becomes a nice, smooth dough.
2. Cut the dough into 4 equal pieces and shape them into 4 long rolls, 1 cm thick. Cut the rolls into 1 cm pieces and roll each piece into a ball. Place the balls on baking sheets lined with baking paper and flatten them slightly.
3. Bake the balls in the oven for about 15 minutes, or until cooked through and lightly browned. Switch baking sheets halfway through. Remove from the oven and let cool completely for 15 minutes.

