James & Leona’s

“Kruidnoten” Tiny Dutch Spiced Cookies

**Ingredients**

1. 2 cups self-rising flour
2. 1 cup brown sugar
3. ¾ cup butter
4. Pinch salt
5. 4 Tbsp. milk
6. 1 Tbsp. cinnamon
7. ½ tsp. cloves
8. ½ tsp. nutmeg
9. ½ tsp. cardamom
10. ½ tsp. ginger

**Instructions**

Place flour, sugar, milk, salt, and spices into large bowl and mix until combined.

Add butter, and knead until you’ve got a nice soft dough, which is slightly sticky.

Preheat oven to 345\* F or 175\* C.

Roll dough into little balls of about 0.5”.

Place balls on baking sheet and make sure you give them a soft press.

Bake for 15 to 17 minutes in preheated oven.

Remove from oven and let cool before eating. If you can wait that long?

Enjoy!

**WHAT ARE KRUIDNOTEN?**

“Traditional Dutch and Belgian Gingerbread Buttons”

*Kruidnoten* are small crispy round shape cookies, which are associated with Sinterklaas, that is to say the holiday of [Saint Nicholas](https://www.196flavors.com/category/holidays/saint-nicholas/) in [Belgium](https://www.196flavors.com/category/continent/europe/western-europe/belgium/) and the [Netherlands](https://www.196flavors.com/category/continent/europe/western-europe/netherlands/).