

Kruidnootjes (pepper nuts)

Ingredients

- 100 gram grams all-purpose flour
- 50 gram soft butter
- 50 gram demerara sugar
- 2 table spoons milk
- 2 table spoons PURE speculaas spice mix

Directions

1. Preheat the oven to 170° C / 340° F.
2. Mix all ingredients and knead until it becomes a supple dough.
3. Make about 200 small dough balls (quarter sized).
4. Put them on a greased cookie sheet of waxpaper covered cookie sheet.
5. Bake for about 12 minutes until they're lightbrown and done (check the bottom).



Kruidnootjes (or pepper nut)s are a Dutch treat. Every year in the weeks before December 5th Sinterklaas(or Saint Nicholas)visits the Netherlands, Belgium and the Dutch Antilles, riding a white horse with his helpers called 'Black Peters'.When we, as little children, sang Saint Nicholas songs, Saint Nicholas and black Peter banged on the door and threw candies and pepper nuts in the room. Very exciting! We didn't (want to) see that the black hand throwing the candies was actually the neighbour with a black glove!

For a good reason the character of Black Peter is heavily discussed in the Netherlands. The character (and image) of Black Peter reminds many people of slavery which is a dark part of Dutch history. It is a challange to change this character without disturbing a children's event, comparable to Santa Claus.