



SKYE BLUE

Kitchens



DUTCH SPICED COOKIES

Preheat the oven to 160°C fan bake and line 2 oven trays with baking paper.

What you need:

90g Baking Bag mix
¼ cup rice flour
½ tsp baking powder
2½ tsp dutch spice
1 TBS soft brown sugar
110g butter (note 1)
Zest of an orange (optional)
1 TBS milk (note 2)

Dutch spice mix:

5 TBS ground cinnamon
1 tsp ground nutmeg
1 tsp ground cloves
½ tsp ground white pepper, ginger,
cardamom, coriander, fennel

To make:

Shake all the spices in a jar. They will keep for a couple of months. Measure out the flours, baking powder and spice into a bowl and stir together to combine. In another bowl cream the butter and sugar until light and fluffy. Next add the milk and the dry ingredients. Mix to form a dough. Form into a ball, flatten then wrap in baking paper then chill for about 15 minutes. Roll a small amount of the mixture into a ball, (about a teaspoonful), place on baking tray then flatten with a fork. The mix may be a little sticky so dip the fork into cold water before flattening each one. Continue until you have used all the dough. Bake for 18 to 20 minutes (ovens will vary). Cool on the trays then transfer to a cooling rack. Once the cookies are completely cold, store in an airtight container.

Note:

1. For dairy free use non dairy spread of choice
2. For dairy free use non dairy milk of choice

Tip: These cookies freeze well.

Depending on how big you have made them you can make up to 25. Just a great bitesize treat to have with morning coffee. They also make a lovely biscuit base for a cheesecake or a nice alternative to use instead of the shortbread for our sweet potato nut pie.

*Adapted from an Annabel Langbein recipe