

Amsterdam Caramel Cookies (Koggetjes)

Ingredients

- 125g butter
- 150g caster sugar
- 150g plain flour
- ½ tsp baking powder

Caramel

- 50g caster sugar
- 1tbsp water



Method

1. To make the caramel, put the sugar and water in a small saucepan and place over a low heat for 1-2 minutes until the sugar has dissolved, stirring occasionally.
2. Turn up the heat and bring the syrup to a fast simmer, then cook without stirring for 5-8 minutes or until the sugar caramelises and turns a rich, golden brown.
 - a. While the sugar is bubbling, line a small baking tray with baking parchment.
3. As soon as the sugar has caramelised, pour it on to the lined tray and allow it to spread. You may need to tilt the tin a little in order to get a nice, thin layer, but it doesn't matter what shape it is as the caramel will be broken up later. Set the caramel aside to cool and harden for at least 15 minutes.
4. Preheat the oven to 180°C/Fan 160°C/Gas 4.
5. Put the butter and sugar in a large bowl and beat with a wooden spoon until light and creamy.
6. Add the flour and baking powder and stir well until the mixture comes together and forms a ball – you may need to use your hands.
7. Remove the cold caramel from the baking parchment and break it into chunky pieces. Tip them into a pestle and mortar and bash away to break them into very small shards. The shards don't have to be exactly the same size but don't grind them up too much. Pieces of about 3-5mm are about right.
8. Stir or knead the pieces of caramel into the biscuit dough until they are completely mixed through.
9. Divide the dough into 15 even pieces and roll these into small balls. Place the balls on 2 large baking trays lined with baking parchment – space them well apart as they will spread as they cook. Flatten the cookies carefully so that they are about 1cm thick.
10. Bake the cookies, a tray at a time, for 10-12 minutes until they are pale golden brown and leave them to cool on the trays. The cookies will be soft when you take them out of the oven, but will crisp up as they cool.
11. Store in an airtight container and eat within 5 days.

Notes

These were first baked in 1935 for a cookery competition. They are named after Dutch ships called 'kogge', which appear on Amsterdam's official seal.

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