

Stroopkoeken

Ingredients

For the cookie part:

- 300g all purpose flour
- 200g of butter (room temperature)
- 150g white caster sugar
- 1 egg
- pinch of salt
- 1½ teaspoon baking powder

For the molasses part:

- 60g of butter
- 100g of brown caster sugar
- 200g of apple molasses
- 1 teaspoon of cinnamon



Method

Make the biscuit

1. Start by putting the flour, white caster sugar, butter (200g), baking powder, salt and egg in a mixing bowl.
2. Knead all the ingredients together until it starts forming a ball. This shouldn't take too long. Make sure you don't over knead, this will make the cookies tough, which is the opposite of what you want.
3. Once your dough forms a ball wrap it up and put it in the fridge for at least half an hour. This will make the butter harden, which makes the dough way easier to handle in the next step.
4. Lightly sprinkle your surface with flour. Remove the dough from the fridge, unwrap it and place it on your surface. Take your rolling pin and roll it out until it's about 2 to 3 mm thick.
5. Use your cookie cutters and start cutting out some cookies! When done, wrap the leftover dough in cling film again and place back in the fridge.
6. Cover your baking tray with parchment paper and transfer the cookies onto it. Put them in the oven for circa 15 minutes – check for golden brown.
7. Remove from oven and leave on the tray for a short while then place on cooling rack.
8. Meanwhile, roll and cut out the 2nd batch, using the leftover dough from 5, above, then repeat the baking process.

Make the molasses

9. Melt the butter in a saucepan over a medium-low heat.
10. Then add the remaining molasses ingredients stirring together. Continue to stir until all the sugar is dissolved then turn off the heat and let the mixture cool a bit.
11. Start by smearing out the molasses on a cookie. Place another cookie on top and press down a little. Repeat until you have used all the cookies.

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Ingredients

For the cookie part:

- 240 g/8.5 ounces/1 cup butter (softened)
- 240 g/8.5 ounces/1 1/4 cup witte basterdsuiker sugar
- 5 g/1 teaspoon salt
- 1 egg (beaten)
- 450 g/16 ounces/5 cups zeeuwse bloem flour (sifted)
- 10 g/2 2/3 teaspoon baking powder (sifted)

For the molasses part:

- 200 g/4.5 ounces/1/2 cup keukenstroop syrup
- 125 g/4.5 ounces/2/3 cup bruine basterdsuiker sugar
- 100 g/3.5 ounces/7 tablespoons roomboter, or high-quality butter
- 1 teaspoon ground cinnamon

Method

1. Gather the ingredients.
2. Mix the butter with the sugar, salt, and the egg.
3. Add the flour and baking powder and knead until mixed. Cover and allow the cookie dough to rest for 1 hour in the fridge.
4. Warm the syrup in a small saucepan and stir in the sugar, butter, and cinnamon. Set aside and allow to cool to lukewarm.
5. Preheat the oven to 340 F/170 C. Line cookie sheets with parchment paper.
6. Flour a clean work surface and roll the chilled dough out to a thickness of 1/16-inch/2 mm.
7. Score the dough in a grid-pattern (optional). Using a cookie cutter with a diameter of about 3-inches/8 cm, cut cookie rounds from the dough and place on the cookie sheet.
8. Bake for 20 minutes or until golden.
9. Spread a layer of syrup on the flat side of half of the cookies and cover with the remaining cookies.
10. Serve warm and enjoy!

Notes

Basterdsuiker is a typical Dutch product and cannot be easily substituted. It is manufactured by adding invert sugar and other ingredients to fine white refined sugar. This mixture helps to achieve certain textural structures and keeps baked goods moist. There are three varieties, white, brown and dark brown, called witte basterdsuiker, (licht)bruine basterdsuiker or gele basterdsuiker and donkerbruine basterdsuiker. It is widely available from Dutch supermarkets and some Dutch groceries on the internet.

Zeeuwse bloem is a finely milled white Dutch cake flour, made from soft wheat. It is described by Holtkamp as "a flour rich in enzymes and low in gluten, which is very pliable and elastic in nature." According to the patissier, this makes the flour suitable for cookies that have to be ultra light and crispy. What makes this flour different from regular cake flour, is the fact that it comes from an area with a sea climate, contains less starch, is moister - with an almost fatty feel - and has less thickening power. Zeeuwse bloem can be ordered at most bakeries in the Netherlands.

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Keukenstroop is a molasses-colored syrup made from sugar syrup and glucose syrup. This treacly syrup (also called simply stroop) is often enjoyed with pancakes in the Netherlands instead of maple syrup. It is widely available from Dutch supermarkets and Dutch groceries on the internet.