



# Soetkoekies

This is another recipe by Errieda du Toit [www.huiskok.com](http://www.huiskok.com) - Soetkoekies (meaning sweet biscuits) are traditional South African biscuits of Dutch origin. These biscuits were traditionally made with spices and red wine.

I must be honest, I hate baking cookies. It just seems like there is always a never ending supply of cookie dough left by the time I had enough cookies straight from the oven. That's why I love this recipes, decent size cookies and the baking is done after three batches in the oven. You can always decide to make smaller cookies if you don't mind spending more time in the kitchen.

These are seriously yummy cookies; you should definitely try them...

Makes approximately 2 dozen large cookies.



Photo by Dawie van Niekerk ©

## Ingredients

500g cake flour  
½ tsp salt  
1 tsp cinnamon  
1 tsp ground ginger  
¼ tsp ground cloves  
¼ tsp ground allspice  
½ tsp ground nutmeg  
100g ground almonds  
1 tsp bicarbonate of soda (dissolved in 1Tbs lukewarm water)  
230g soft unsalted butter  
340g sugar  
1 egg, beaten  
1 tsp grated orange peel  
2 Tbs sweet wine (like port, sherry or muscadel)  
1 egg white, mixed with 2 tsp water; beaten to a froth  
Almond flakes and slithers and/or candied orange peel for decoration

## Method

1. Sift together the flour and spices in a large mixing bowl and mix in the ground almonds.
2. Add the dissolved bicarbonate of soda to the dry ingredients. Rub the sugar and butter into the flour mix. Add the egg, orange peel and wine and knead well to form a firm dough. Wrap in clingwrap and refrigerate overnight.
3. Knead again the following day and roll out thin (approximately 4mm) on a floured surface.
4. Use a cookie cutter to cut cookies to a shape and size of your choice. Arrange on a baking sheet lined with baking paper or sprayed with non-stick cooking spray.
5. Decorate cookies with almond slithers and orange peels and brush with egg white and water mixture. Dust with castor sugar (optional).
6. Bake in batches in preheated oven at 200°C for 10-15 minutes.