

# Dutch Recipes



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Recipes gathered from the Internet

Credit goes to the Recipe Authors and Photographers

# Traditional Dutch Split Pea Soup (Snert)

Karin Engelbrecht



- Total: 105 mins
- Prep: 15 mins
- Cook: 90 mins
- Yield: 4 bowls (4 servings)

## Nutritional Guidelines (per serving)

766	Calories
47g	Fat
39g	Carbs
45g	Protein

This old family recipe makes a thick, hearty pea soup, and that's how it should be. In fact, the Dutch believe that erwtensoep (also known as snert) should be so thick that you can stand a spoon upright in it.

Made with split [peas](#), plenty of vegetables and pork, this delicious Dutch pea soup is traditionally served on New Year's Day in the Netherlands but is also enjoyed throughout the fall and winter months.

If you prefer a slightly thinner soup, simply add more stock. It's customary to serve this [hearty winter soup](#) with slices of rookworst (smoked sausage) and rye bread topped with katenspek (a type of Dutch bacon that is first cooked, then smoked).

## Ingredients

- 7 1/2 cups/1.75 liters water
- 1 1/2 cups/300 grams peas (dried green split)
- 3 1/2 ounces/100 grams [pork belly](#) (Dutch speklapjes or thick-cut bacon)
- 1 pork chop
- 1 [bouillon cube](#) (vegetable, pork or chicken)
- 2 ribs celery

- 2 to 3 carrots (peeled and sliced)
- 1 large potato (peeled and cubed)
- 1 small onion (chopped)
- 1 small [leek](#) (sliced)
- 1 cup [celeriac](#) (cubed)
- 1 pound sausage (chopped rookworst smoked sausage or smoked soft metwurst or frankfurter/wiener sausages)
- Salt and pepper to taste
- Garnish: handful chopped celery leaf

## Steps to Make It

1. Gather the ingredients.
2. In a large soup pot, bring water, split peas, pork belly or bacon, pork chop, and bouillon cube to a boil. Reduce the heat to a simmer, cover and let cook for 45 minutes, stirring occasionally and skimming off any foam that rises to the top.
3. Remove the pork chop, debone, and thinly slice the meat. Set aside.
4. Add the celery, carrots, potato, onion, leek, and celeriac to the soup. Return to the boil, reduce the heat to a simmer and let cook, uncovered, for another 30 minutes, adding a little extra water if the ingredients start to stick to the bottom of the pot.
5. Add the smoked sausage for the last 15 minutes of cooking time. When the vegetables are tender, remove the bacon and smoked sausage, slice thinly and set aside.
6. If you prefer a smooth consistency, [purée the soup](#) with a stick blender. Season to taste with salt and pepper. Add the meat back to the soup, setting some slices of rookworst aside.
7. Serve in heated bowls or soup plates, garnished with slices of rookworst and chopped celery leaf.
8. Enjoy!

## Tips

- If you can't find rookworst where you live, it might be available online or use smoked kielbasa, smoked soft metwurst, frankfurter or wiener sausages instead.
- Celery leaf is sold as an herb in Dutch supermarkets, but you easily can substitute the tender green leaves in the center of a regular bunch of celery instead.

# Classic Dutch Poffertjes Recipe for Brunch or Dessert



- Total: 20 mins
- Prep: 5 mins
- Cook: 15 mins
- Resting Time: 60 mins
- Yield: 4 servings

These petite puffy pancakes, made with a mixture of buckwheat and regular flours plus yeast for a fluffier texture, are a classic Dutch treat.

They are often sold from street stalls in Amsterdam and are baked in a special poffertjes pan, which has about a dozen or so tiny indentations. They are a terrific choice for Sunday brunch, a lazy lunch, or a comforting dessert. What to drink with these mini pancakes? Coffee, of course -- no contest -- whether you take it strong and black or loaded up with sugar and cream. The Netherlands tops the list of coffee consumption per day, with the U.S. trailing way behind at No. 16, according to a Quartz.com survey of coffee drinking around the world.

This easy recipe is just about foolproof and offers two choices for tasty toppings: the traditional option of melted butter with sieved [powdered sugar](#) or the glammed-up version of strawberries and whipped cream.

## Ingredients

- 1 level teaspoon instant yeast
- 1 tablespoon milk
- 1 cup buckwheat flour
- 1 cup white flour
- 2 eggs
- 1 teaspoon sugar
- 1/2 teaspoon salt
- 1 1/4 cups warm milk
- 1 tablespoon butter (plus more, to serve)
- Optional: powdered sugar, strawberries, and whipped cream to serve

## Steps to Make It

Note: while there are multiple steps to this recipe, this poffertjes dish is broken down into workable categories to help you better plan for preparation and cooking.

### Make the Batter

1. Gather the ingredients.
2. Dissolve the yeast in 1 tablespoon milk in a small bowl.
3. In a separate bowl, combine the buckwheat flour, white flour, eggs, sugar, salt, half the warm milk (5/8 cup), and the yeast and milk mixture. Whisk the ingredients until the mixture is smooth.
4. Add the remaining warm milk and beat again.
5. Cover the bowl with plastic wrap and allow to rest for an hour.

### Make the Poffertjes

1. Melt 1 tablespoon butter in a frying or poffertjes pan.
2. When the butter starts to sizzle, add teaspoonfuls of the batter in circular movements to create the mini pancakes.
3. Turn the poffertjes around as soon as the bottom has set, using two forks.
4. Serve the pancakes with the best quality butter you can find and sieved powdered sugar.
5. For a sweeter treat, serve these mini pancakes with strawberries, whipped cream, and a dusting of powdered sugar.

# Dutch Stampot With Rookworst



READY IN: 40mins

SERVES: 6

## INGREDIENTS

- 2 lbs [potatoes](#) (900g)
- 1 lb butternut squash (500g) or 1 lb buttercup squash (500g)
- 1/2lb [sweet potatoes](#) (250g) or 1/2 lb yam (250g)
- 3 large [carrots](#)
- 2 large [parsnips](#)
- 1 large [turnip](#)
- 1 large [leek](#)
- 1 [onion](#)
- 1 lb [savoy cabbage](#) (or use green cabbage, kale, Swiss Chard, silverbeet or collards)
- 1/2 cup [butter](#) (or less to taste)
- salt and pepper
- 1/2cup chopped [fresh parsley leaves](#) (optional)
- 1 1/2 lbs dutch [sausage](#), such as Rookworst (or other spicy sausage such as Spanish Chorizo)

## DIRECTIONS

- Prepare the vegetables: Peel and roughly chop the potato, Butternut squash (pumpkin), sweet potato/yam, carrots, parsnips and turnip. Peel and finely chop the onion. Wash any grit from the leek and cabbage, then slice both fairly finely.
- Place the chopped vegetables in a large stock pot, and add water to barely cover. Place over heat, cover, bring to the boil, then reduce heat and simmer until vegetables are tender, around 20 minutes.
- Meanwhile, cook the rookworst as per the instructions on the wrap, or saute the chorizo, or other spicy sausage you choose, in a little oil. Slice, then keep warm.
- Drain the vegetables well, then mash - but not too smoothly - some lumps are good ;-). Season with salt and pepper to taste. Add the butter, and mix through (use less than 1/2 cup if you prefer). If desired, stir through the chopped parsley.
- Serve the stampot topped with the sliced sausage, butter.

# Hutspot



READY IN: 1hr 5mins

SERVES: 8-10

UNITS: US

## INGREDIENTS

- 6 [onions](#)
- 6 [carrots](#)
- 8 [potatoes](#)
- 1/2 cup [evaporated milk](#)
- 1/4 cup [butter](#)
- [salt](#)
- [pepper](#)

## DIRECTIONS

- Dice & boil onions and carrots 20 minutes.
- Drain.
- Boil peeled and quartered potatoes 20-25 minutes, til tender.
- Drain and dry thoroughly.
- Add onions and carrots mash well.
- Add salt, pepper, butter and milk.
- Mix.
- Warm all together and serve hot.

## Hachee (Dutch Beef & Onion Stew)



Hachee is a traditional beef and onion stew found in virtually every Dutch home. It's a delicious comfort dish to enjoy during the cold winter months. The long, slow cooking time produce super tender meat and a rich sauce with wonderful depth of flavor. Here is an authentic recipe that you're whole family will enjoy.

Eet smakelijk!

The word hachee has its origins in the French *hacher*, meaning "to chop" and Hachee is sometimes referred to as a "hash." Hachee has been around since the middle ages and like many of the traditional dishes of Europe that we know and love today, it was originally a peasant dish, created as a means of using up leftover meat and vegetables. The vinegar was used to tenderize tough pieces of meat (much like French peasants used wine). Less expensive vegetables likes onions were used in generous amounts. A long cooking process further ensured the meat would be tender. Hachee remains a popular and much-loved dish in the Netherlands. So much so that you can find it ready-made in grocery stores. But nothing beats homemade, and your patience in the long, slow cooking process will yield results that you're entire family will love.

The flavor profile of Hachee is significantly different from the traditional beef stews we know here in the U.S.. Hachee uses equal parts of beef and onion and the onions are caramelized. The featured flavors in this stew are cloves, juniper berries, black peppercorns, bay leaves and vinegar – all of which come together to provide a wonderful depth of flavor that is both rich and comforting. The flavor of Hachee shares similarities with German Sauerbraten.

Prep time 30 mins  
Cook time 3 hours  
Total time 3 hours 30 mins

The Daring Gourmet, [www.daringgourmet.com](http://www.daringgourmet.com)  
Serves: 6

## Ingredients

- 2 pounds beef, cubed in ½ in. pieces, blotted dry with paper towel, lightly seasoned with salt and pepper
- 3 tablespoons butter
- 2 pounds yellow onions (about 4 large), finely chopped
- ¼ cup all-purpose flour
- 4 cups good quality beef stock
- 3 large bay leaves
- 4 cloves
- 4 juniper berries (look in health food stores or order online)
- 10 black peppercorns
- 2 tablespoons red wine vinegar
- ¾ teaspoon salt
- ¼ teaspoon freshly ground black pepper

## Instructions

1. Melt the butter in a Dutch oven over medium-high heat. Brown the beef on all sides, working in batches so as not to overcrowd. Transfer to a plate and set aside. Leave the browned bits in the pan (important for flavor).
2. Add the onions and some more butter if needed and cook until caramelized, about 25 minutes. Add the flour and stir until combined. Add the beef to the onions, stir to combine, and cover with the beef stock just until covered. Add the seasonings and red wine vinegar, stir to combine.
3. Increase the heat and bring the stew to a boil. Reduce the heat to low, cover, and simmer for 2½ hours. Uncover and simmer for another 30 minutes to further thicken the stew. Add salt, pepper and more red wine vinegar to taste.
4. Serve with mashed potatoes and braised red cabbage.

# Boterkoek



Boterkoek means "butter cake" in Dutch, and all that that implies. A rich, buttery treat that is not really a cake, but is not quite a cookie either.

Prep Time 10 minutes

Cook Time 25 minutes

Total Time 35 minutes

Yield: 16 slices

## Ingredients

- 2 cups (10 oz, 280g) all purpose flour
- 1 cup (8 oz, 224g) superfine sugar (see note)
- 1/4 teaspoon table salt
- 2 sticks (8 oz, 224g) unsalted butter, room temperature
- 1 egg, whisked

## Instructions

1. Preheat the oven to 400°F. Line the bottom of a 9" tart pan or spring form pan with a parchment paper round.
2. In a large mixing bowl or the bowl of a stand mixer, combine the flour, sugar and salt. Toss in the butter and use your fingers or the mixer paddle to work the butter into the flour until there are no large lumps of butter.
3. Remove 1 tablespoon of the whisked egg and set it aside. Add the rest of the egg to the dough and mix just until it comes together.
4. Press the dough into the prepared pan. Smooth until the top is level and flat.
5. Brush the reserved egg onto the top of the dough. Use a fork to create a lattice pattern on top of the dough.
6. Bake until the edges and top of the cake are golden brown, about 20-25 minutes.
7. Cool completely in the pan. Cut into 16 wedges to serve.

# Notes

To make your own superfine sugar , briefly grind regular granulated sugar in a food processor or blender.

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Category: Cookies & Bar Cookies

<https://www.baking-sense.com/2020/03/26/boterkoek-dutch-butter-cake/>

# Friese Dumkes (Little Frisian thumbs)

Preparation time: 25 minutes plus 30 minutes refrigeration time

Baking time: 18 - 20 minutes

Baking temperature: 350 F

Yield: 5 dozen

## Ingredients

3/4 cup sweet butter, softened

1 cup dark brown sugar

1 egg

1 teaspoon cinnamon

1/2 teaspoon ground ginger

1 teaspoon anise, powdered or cracked (see note)

1/8 teaspoon salt

2 cups all-purpose flour

## Directions

1. Cream butter and sugar, add egg, combine and then add spices, salt and flour and keep stirring until it forms a cohesive dough.
2. This dough can be made by machine using the dough hook.
3. Divide into 3 parts and make rolls 10 inches long.
4. Press each roll down until it is 2 inches wide and 1/2 inch thick.
5. Decorate the top with a crisscross pattern by cutting lightly into the dough with a knife.
6. Refrigerate for half an hour.
7. Remove and cut into 1/2 inch strips.
8. Place on a lightly buttered baking sheet about one inch apart.
9. Bake 18 - 20 minutes.
10. Remove and cool.

# Mushroom Pie without Crust

The next recipe for a crustless mushroom pie goes back to the 17th century. My adaptation makes a perfect dish for a light summer lunch. Serve it with a nice, leafy green salad with grape tomatoes, sliced kirby cucumbers, and plenty of chopped chives from the garden. You might even add a nasturtium flower or two (be sure they have not been sprayed and rinse each flower carefully). Strawberries marinated in a bit of orange-flavored liqueur make a festive dessert. The quiche also makes an excellent side dish to grilled burgers. Add a cucumber salad with lots of basil, some slices of crusty bread and your menu is complete!

## Ingredients

10 ounces white mushrooms, wiped clean; remove stems and chop fine  
1 clove garlic, minced  
1/4 teaspoon pepper  
1/4 teaspoon dried marjoram  
1 cup grated Gouda cheese (for best results, use the real thing)  
3 eggs, lightly beaten with a fork  
1 9-inch pie plate

## Directions

1. Preheat the oven to 375 degrees.
2. In a large bowl, stir together chopped mushroom stems, garlic, seasonings, cheese and eggs.
3. Place the mushroom caps in the pie plate in an even layer and pour the egg mixture over the caps.
4. Bake for 10 minutes at 375 degrees and reduce heat to 325 degrees and bake for 30 minutes, or until set.
5. Cut into wedges and serve.

# Vegetable Soup with Small Meatballs

(Groentesoep met Balletjes)

My mother would always make this soup for Sunday dinner. Children love the small meatballs. The soup is best made in two steps.

## Ingredients

6-8 cups beef broth

1/2 lb. ground beef

1 slice bread, preferably whole wheat, soaked in 4 tablespoons of milk

2 tablespoons finely minced onions, scallions, or chives

Salt, pepper and nutmeg

1 small egg, or use half of a beaten large egg

Vegetables, such as broccoli, cauliflower, green beans, carrots, scallions, peas, lima beans, parsley, celery and 1 tomato (tomatoes tend to overpower the soup); cut all vegetables into small pieces (leftover cooked vegetables should be added at the end of the cooking time)

Angel hair or vermicelli pasta

## Directions

### Step One:

1. Bring the broth to a boil.
2. In the meantime, combine beef, bread, which has been squeezed dry, onions, and season with salt, pepper and a few grindings/shakes of nutmeg; add the egg, which has been beaten with a tablespoon of water. Mash the mixture with a fork, or knead with your hand.
3. Form small 3/4 inch balls and drop them into the boiling broth.
4. Turn down the heat and simmer for 10 minutes. Remove and cool. Refrigerate overnight.

### Step Two:

1. Remove and discard any hardened fat from the broth and remove the little meatballs.
2. Set aside.
3. Bring the broth to a boil and add the vegetables.
4. Cook for 10 - 15 minutes until they are done to your liking.
5. Add the meatballs and the pasta.
6. Cook for 1 minute more.
7. If the soup is too thick, simply add some water.
8. Taste and add salt and pepper as needed.

# Belgian Endives with Ham and Cheese

(1 or 2 per person, depending on what else you serve)

During the winter, my mother would often make the following dish of Belgian endives with cheese and ham. In the Netherlands no other meat would accompany the dish, but, if you wish to serve more meat, a plain grilled or fried pork chop makes a nice pairing. Serve the endives with boiled potatoes. When they are done, drain, return the pan to high heat and shake it to dry the potatoes, then add some finely chopped parsley and 2 tablespoons of butter and shake the pan again to combine and remove from the heat. Add a side salad of greens with a vinaigrette dressing and/or home-made applesauce with cinnamon for a delicious homey meal.

For each endive you need:

- 1 1-ounce slice imported Gouda cheese
- 1 slice of lean ham (cut as for sandwiches)

## Directions

1. Preheat the oven to 350 degrees.
2. Butter a shallow oven-proof dish and set aside.
3. Gently boil the endives in lightly salted water for 13 minutes.
4. Drain, but keep the water.
5. Put a slice of cheese about the size of the endive on top of each one and then roll the two carefully in a slice of ham.
6. Put the rolls seam-side down in the prepared dish.
7. Make sure the cheese is on top.
8. Moisten the rolls with a few tablespoons of vegetable water and discard the rest.
9. Bake in the oven to melt the cheese and thoroughly heat through; about 15 minutes.

# Braised Beef

## Ingredients

Oil for frying

1 - 1-1/2 lbs. beef stew cubes (see note)

Salt and freshly ground pepper

Freshly grated nutmeg

1 large onion, chopped

6 cloves

2 bay leaves

1/3 cup water

Note: Traditionally, this recipe is made with chuck steaks, but over the years I have found that beef stew cubes produce a nicer dish.

## Directions

1. In a heavy pan, heat the oil and add the beef cubes in a single layer (depending on the size of the pan you might have to do this in 2 batches).
2. Sprinkle with salt, pepper and nutmeg and add the chopped onion.
3. Brown the cubes on both sides.
4. Repeat with the rest of the meat as necessary.
5. When all cubes are browned add the cloves, bay leaves, and water.
6. Bring to a boil, reduce the heat and cover the pan tightly.
7. Simmer for 1 - 1-1/2 hours; the meat should be fork-tender.
8. Check every once in a while to make sure it does not cook dry and add a little more water as necessary.
9. Serve as suggested above.

In the course of my research for Childhood Pleasures, I studied various menus, specifically menus from 17th-century orphanages. Frequently a dish called in translation "ground beef with currants" was served. From that listing I devised the following recipe.

Please note: there are 2 very different kinds of currants: one grows on a bush in small clusters of red, white and black round berries and the other is a small dried grape often referred to as Zante currants for the region where they were first grown. You can find those currants in a box on the supermarket shelf next to the raisins. The currants give a nice tangy flavor to the meatballs.

# Meatballs with Currants

## Ingredients

1 pound ground beef  
2 slices whole grain bread soaked in milk and squeezed dry  
3 tablespoons finely minced onion  
1/2 cup or more currants  
1 egg  
1 teaspoon salt  
1/4 teaspoon nutmeg  
1/4 teaspoon freshly ground pepper  
Oil for frying.

## Directions

1. In a large bowl thoroughly combine all ingredients, divide into 6 parts and form into 6 meatballs.
2. In a large frying pan heat the oil and brown the meatballs on one side.
3. Use two spoons to turn them and brown the other side.
4. Add some water to the pan, cover and reduce heat.
5. Braise the meatballs for about 15 minutes until cooked through.
6. Red cabbage, green beans or carrots make nice accompaniments.

# Beligan Endive Salad with Orange

(Brussels lof salade met sinaasappel)

The following recipe was given to me by our Dutch hostess Jannie Visser of Zevenhuizen. It is an easy salad, which can be made ahead.

## Ingredients

3 Belgian endives, washed  
1 orange  
1/3 cup vinegar, preferably white Balsamic vinegar  
1/4 cup olive oil  
Half a ripe banana  
Sugar, salt, and freshly ground pepper

## Directions

1. Cut a thin slice from the ends of the endives and cut them into three-quarter inch pieces.
2. Peel the orange and cut between the segments to eliminate the skins.
3. Cut each segment in half.
4. In a medium bowl, mix endive and orange pieces including any juice resulting from cutting the oranges.
5. In a small bowl, mash the banana half and combine with the vinegar and oil.
6. Season the dressing with a small teaspoon of sugar, salt and pepper.

7. Pour onto the endive mixture and combine thoroughly.
8. Serve, or keep refrigerated for up to 24 hours.

## Red Cabbage

Dutch food is at its best with the warming, winter dishes. One of my favorite meals is called "rode kool met runderlapjes," it consists of red cabbage served with braised beef (I use stew beef cubes) and accompanied by mashed potatoes and apple sauce.

The red cabbage is cooked with apples and spiced with cloves and bay leaves. Some sugar and vinegar are added to give it a sweet-sour flavor. The braised beef is seasoned with the same spices and nutmeg. It is so simple and yet so good and all of it can be made ahead! I often serve this little menu as an easy winter meal when friends come over. A cornstarch pudding and fruit compote, or baked apples make a nice dessert.

### Ingredients

- 1-1/2 lbs. red cabbage, washed and finely chopped
- 5 whole cloves
- 2 bay leaves
- 1 cup water
- 2 large apples, peeled and quartered
- 2 tablespoons butter (optional)
- 1 teaspoon salt
- 2 tablespoons vinegar
- 3 teaspoons sugar
- 2 tablespoons cornstarch, mixed with 4 tablespoons water

### Directions

1. In a large saucepan, combine the cabbage, cloves, bay leaves and the water, place the apple pieces on top.
2. Bring to a boil, cover the pan and simmer for about half hour.
3. Stir occasionally and check that the cabbage does not boil dry.
4. When the cabbage is tender, mash the apples into it and stir.
5. Discard the bay leaves and cloves as you come across them.
6. Add the butter, if used, and the salt, vinegar and sugar.
7. Stir to combine and bring to a boil.
8. Add the cornstarch mixture and stir.
9. Allow to cook for a minute or two more and serve.

# Stewed Oranges

Here is another way to use oranges. The recipe is based on a mention of such a dish I found in a 19th-century menu. I liked the idea of cooked oranges and put together the following recipe.

## Ingredients

3 navel oranges, peeled and broken in half  
Zest of 1 orange  
Juice of 2 more navel oranges  
Generous pinch each of ground cloves and nutmeg

## Directions

1. Place the 6 orange halves in a pan large enough to hold them in one layer.
2. Sprinkle with zest and spices.
3. Pour on the juice and place the pan on low heat.
4. Cover and gently cook for 30 minutes.
5. Remove from heat; cool and serve.
6. It is a very nice side-dish for poultry, ham or pork chops.

# Cinnamon Almond Cookies

Jan Hagel

The name means something like John Hail in Dutch, for the coarse sugar that is traditionally sprinkled on top, but I like the cookie even better topped with sliced almonds and cinnamon sugar.

## Ingredients

14 tablespoons butter  
1/2 cup firmly packed light brown sugar  
1 teaspoon grated fresh lemon zest  
1 large egg, beaten lightly with a fork  
2-1/3 cups all purpose flour  
2/3 cup sliced almonds  
2 tablespoons sugar  
1 teaspoon ground cinnamon

## Directions

1. Preheat the oven to 350 degrees.
2. In an electric mixer cream the butter with the brown sugar, the zest and 1 tablespoon of the egg until the mixture is light and fluffy; then stir in the flour.
3. On a lightly buttered baking sheet with a rim pat the dough into a 14 x 10 inch rectangle, brush it with the remaining egg, and sprinkle it evenly with the almonds.
4. In a small bowl stir together the sugar and cinnamon and sprinkle the mixture evenly over the almonds.
5. Bake the pastry in the middle of the oven for 20 to 25 minutes, or until it is golden and while still hot cut it into 2 x 1 inch cookies.
7. Transfer them to a rack and let them cool. Makes 50.

# Dutch Rice Pudding with Apples and Currants

## Ingredients

1-1/2 scant cups short grain rice  
1 pound sour apples (Granny Smith), peeled and chopped  
1/2 cup currants  
2-1/2 - 3 cups white wine, or more as needed  
4 tablespoons butter  
1/2 cup sugar or a little more  
1 teaspoon cinnamon  
Heavy cream or half and half

## Directions

1. In a large saucepan combine the rice, apples, currants and white wine and bring to a boil.
2. Turn down the heat, cover the pan and allow the mixture to simmer for 45 minutes.
3. Check frequently to make sure it does not cook dry and add more wine as necessary.
4. Remove the pan from the heat and add butter, sugar and cinnamon.
5. Taste and add more sugar as you feel is necessary.
6. Pass the heavy cream or half and half at the table.

# Spiced Sweet Bread

(Zoete Koek)

This sweet bread is very similar in taste to those made in the Dutch town of Deventer. It is delicious slathered with butter. An ideal take-along for a pot luck or a coffee hour.

## Ingredients

1 cup dark brown sugar, packed  
2 cups flour  
1 teaspoon baking powder  
1 teaspoon cinnamon  
1/2 teaspoon freshly grated nutmeg  
1/2 teaspoon ground cloves  
1 cup milk

## Directions

1. Preheat the oven to 350 degrees.
2. Sift the dry ingredients together into a large bowl.
3. Slowly add the milk and stir to make a dough without lumps.
4. Transfer to a greased 8 x 5 x 23/4 inch loaf pan and bake for about one hour, or until a knife inserted comes out clean and the loaf is a deep-brown.
5. Cool.
6. This is a dense loaf that keeps very well and improves in flavor and texture when stored in an airtight container for a few days.