

Dutch Delights | A Tulip Time Tradition



Olie Bollen - Dutch Fat Balls

1 ½ cups Sugar	3 cups Flour
1 Egg	½ tsp. Salt
1 ½ cups Buttermilk	1 cup Raisins
¼ cup Vinegar	1 tsp. Baking Powder
3 tsp. Cooking Oil	½ tsp. Baking Soda

Mix all ingredients well. Drop by small tablespoons in deep hot fat. Roll in sugar.



Jan Hagel - Windmill Cookie

1 cup Butter	2 cups Flour
1 cup White Sugar	1 tsp. Cinnamon
1 Egg, separated	¼ tsp. Baking Soda

Mix butter and sugar. Add egg yolk, then cinnamon and baking soda. Mix well and pat into 11"x15" pan. Brush with beaten egg white. Sprinkle with 1 cup slivered almonds. Bake at 350° for 25 minutes. Cut immediately into bars and remove from sheet.



Krakelingen - Butter Cookie in shape of an 8

2 cups Butter	½ cup Water
4 cups Flour	Sugar

Cut butter into flour. Gradually stir in water forming a dough similar to pastry. Cover and refrigerate overnight. Preheat oven to 375°. Roll small amount of dough into a pencil shape. Bring ends together to make a circle and then twist to make a figure 8. Dip both sides in sugar. Place on ungreased cookie sheet. Bake 18 minutes or until brown.



Stamppot van Boerenkool - Curly Kale and Sausages

1-2 lbs. Curly Kale	Pepper
3 lbs. Potatoes, cut up	1 lb. Smoked Sausage
Milk	4 tbsp. Oleo
Salt	

Strip, wash and cut up kale very fine. Boil kale in water with salt about 40 minutes. Add peeled, cut up potatoes and sausage and enough water to prevent burning. Cook 30 minutes. Remove sausage from pan. Mash remainder and stir in boiled milk until smooth. Add salt and pepper to taste.



Leeuwse Babbelaars - Hard Candy

1 cup Brown Sugar	4 tbsps. Butter
1 cup White Sugar	1/3 cup Water
1/3 cup Vinegar	

In saucepan, combine all ingredients. Boil without stirring until mixture reaches hard crack stage. Pour onto large, buttered pan. When cool enough to handle, butter hands and pull candy into long strips. Cut at once into small squares.

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Erwtensoep - Dutch Pea Soup

2 cups Whole Dry Peas	1 Ring Metwurst
½ tsp. Baking Soda	2 Onions, cut up
3 Potatoes, peeled and diced	2 Carrots, cut up
3 qts. Cold Water	

Soak peas in water with soda overnight, then drain. Add water, metwurst, potatoes, onion and carrots. Cook about 3 hours. Add more water if necessary.



Banket - Almond Bars

Crust:

3 cups Flour	1 cup Oleo
½ cup Butter	¾ cup Water

Mix all ingredients well and chill in refrigerator overnight. Then cut dough into 6 pieces and roll out long as for pie crust, about ¼" thick.

Filling:

2 cups Almond Paste, softened (at least one pound)	1 cup White Sugar
3 Eggs, beaten well (save 1 egg white to brush on top of crust)	1 cup Powdered Sugar
	1 tsp. Almond Extract

Mix well all but the one egg white. Let stand in a cool place overnight. Put in filling the size of thumb on dough. Roll up dough, like a log, and pinch ends shut. Cut slits on top about 2" apart. Brush with beaten egg white. Bake at 400° for 15 minutes or until golden brown. Freezes well.



SAUCIJZEBROODJES - Pig in the Blanket

2 cups Flour	1 tsp. Salt
1 cup Oleo	1 cup Milk
2 tblsp. Baking Powder	3 lbs. Ground Sausage

Divid sausage forming 30-36 "pigs". Sift together flour, baking powder and salt. Cut in oleo as for pie dough. Mix in milk, form into smooth ball. Roll dough to ¼" thickness, cut into strips about 3 ½" wide. Wrap "pig" loosely in dough, overlapping the dough at the bottom. Do not pinch ends shut. Prick tip of each "pig" with a fork. Place on ungreased cookie sheet. Bake 15 minutes at 400°, then 15 minutes at 350° until brown. May be frozen up to 4 months.

*Taken from Shoreline Visitor's Guide May 1996
Information provided by Herrick District Library (04/2010)*