**Croatian Honey Cakes ili Medenjaci**

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| INGREDIENTS:* 200 g [honey](http://heneedsfood.com/ingredient/honey/)
* 50 g [butter](http://heneedsfood.com/ingredient/butter/)
* 500 g [flour](http://heneedsfood.com/ingredient/flour/)
* 150 g [sugar](http://heneedsfood.com/ingredient/muscovado-sugar/)
* 2 tsp [bicarbonate soda](http://heneedsfood.com/ingredient/bicarbonate-soda/)
* 2 tsp [ground ginger](http://heneedsfood.com/ingredient/ground-ginger/)
* 2 tsp [cinnamon](http://heneedsfood.com/ingredient/cinnamon/)
* 1 tsp [ground cloves](http://heneedsfood.com/ingredient/ground-cloves/)
* ½ tsp [nutmeg](http://heneedsfood.com/ingredient/nutmeg/)
* 1 tsp [black pepper](http://heneedsfood.com/ingredient/black-pepper/)
* 1 [egg](http://heneedsfood.com/ingredient/egg/)
* 4 [egg yolks](http://heneedsfood.com/ingredient/egg-yolks/)

Icing:* 280 g [icing sugar](http://heneedsfood.com/ingredient/icing-sugar/) sifted
* 2 [egg whites](http://heneedsfood.com/ingredient/egg-whites/)
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INSTRUCTIONS:

1. Heat the honey and butter until melted. Set aside to cool.
2. In a large mixing bowl combine flour, muscovado sugar, bicarb, and spices. Using your hands or a whisk, mix well to break down any lumps. Lightly beat the egg and yolks and add to the flour mixture along with the honey.
3. Mix together with your fingertips until a dough forms, then turn out onto a lightly floured surface. Knead gently for a few minutes, adding a little more flour it the dough is too sticky. Wrap in plastic and refrigerate for half an hour.
4. Preheat oven to 180°C>
5. Remove the dough from the fridge and roll tablespoons of it into balls. Place them onto a lined baking tray, leaving room between for spreading. Bake for 10-15 minutes, or until lightly golden. Cool completely before icing.

Icing:

1. For the icing, place the sifted icing sugar and egg whites into a mixing bowl. Gently whisk until the sugar has dissolved and the icing is smooth. Dip the top of each cookie into the icing, place onto a rack and allow the icing to set.
2. If you want to decorate further, add more sifted icing to the one you just used, making it a thicker consistency. Pipe any pattern you wish over the cookies and allow to set completely before storing in sealed containers.

**Please prepare:** [**hone**](http://heneedsfood.com/ingredient/honey/)**y,** [**butter**](http://heneedsfood.com/ingredient/butter/)**,** [**flour**](http://heneedsfood.com/ingredient/flour/)**,** [**sugar**](http://heneedsfood.com/ingredient/muscovado-sugar/)**,** [**ground ginger**](http://heneedsfood.com/ingredient/ground-ginger/)**,** [**cinnamon**](http://heneedsfood.com/ingredient/cinnamon/)**,** [**nutmeg**](http://heneedsfood.com/ingredient/nutmeg/)**,** [**black pepper**](http://heneedsfood.com/ingredient/black-pepper/)**,** [**egg**](http://heneedsfood.com/ingredient/egg/)**,**

**I will bring** [**bicarbonate soda**](http://heneedsfood.com/ingredient/bicarbonate-soda/) **and** [**ground cloves**](http://heneedsfood.com/ingredient/ground-cloves/)**.**