

HONEY COOKIES (*MEDENJACI*)



Traditional Croatian honey cookies are similar to gingerbread cookies. Instead of ginger, which is not among the traditional Croatian spices and was hard to get in the past, they are usually spiced with cinnamon and cloves.

Ingredients

500g flour

70g butter

150g honey

100g sugar

1 tsp ground cinnamon (or ginger)

a pinch of baking soda (bicarbonate of soda)

2 eggs (if necessary)

“cookie glue”: 1 egg white

300g powdered sugar



Directions

1) Combine butter and honey in a saucepan and bring to a boil. Let the mixture cool to room temperature.

2) Add the rest of the ingredients and mix them together.

3) Knead the dough until smooth and add two eggs if necessary.

4) Roll the dough out. Using cutters, cut out different shapes of cookies.

5) Bake for 10-15 minutes, or until lightly golden-brown.

6) You can put different shapes of cookies together by using "cookie glue": put one egg white into a bowl and gradually add 300g of powdered sugar. Beat until smooth and stiff.

