

Old-fashioned Honey Cookies



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Yields about 80 cookies

Prep time: 15min

Cook time: 10min

Total time: 25min

Difficulty: Basic

Category: Cookies

Cuisine: Croatian

There are many versions of honey cookies out there, and this is one of the most simple and basic recipes. Many traditional recipes ask for ground walnuts or almonds, but not this one. These cookies are also completely fat-free. It is crucial that you do not overbake the cookies, as they will become too hard and crumbly. Honey cookies can be stored for up to 4 weeks in an airtight container and they get softer and better the longer you let them sit.

Ingredients

550g flour
1 heaped teaspoon baking soda
1 teaspoon cinnamon
1/4 teaspoon cloves
130g sugar
6 tablespoons honey
3 large eggs
1 egg white, to brush the cookies
80 walnut halves

Directions

Preheat the oven to 170°C. Line two baking sheets with parchment paper.

In a large bowl combine flour, baking soda, cinnamon, cloves and sugar. Add honey and eggs. Mix with a wooden spoon to form a dough.

Take a teaspoon of the dough and form a small ball using the palms of your hands. Repeat with the rest of the dough. Place the balls onto prepared baking sheets, about 2 cm apart. Brush each ball with some egg white and press a walnut half on top of each ball.

Bake for 10-12 minutes. Don't overbake them or else they will be too hard. They are done when they start browning at the bottom. The rest of the cookie should not get dark. Cool them on a rack and store in an airtight container. They can be stored for up to 4 weeks.