

Paprenjak



Author: Monika Topolko

Makes 40 cookies

Prep time: 1h 50min

Cook time: 10min

Total time: 2h

Difficulty: Intermediate

Category: Croatian cuisine, Cookies

Cuisine: Croatian

To make traditional Paprenjak you need special wooden moulds that are used to imprint various patterns in the dough. If you don't have them, any cookie cutter will do. Kept in an airtight container, these cookies can be stored for up to 6 weeks.

Ingredients

450g flour

180g butter

150g ground walnuts

150g sugar

3 egg yolks

1 egg

2 tablespoon honey

1 1/2 tablespoon ground cinnamon

1 teaspoon ground cloves

1 teaspoon ground nutmeg

1/2 teaspoon white pepper

Directions

In a large bowl combine flour and butter. With the tips of your fingers, rub butter into flour until the mixture resembles coarse crumbs. Add walnuts and sugar and stir to combine.

Add egg yolks and one egg, honey and spices. Combine ingredients using your hands and gather into a ball. Knead the dough for 10 minutes or until you get a firm ball. The dough will still be a bit sticky but don't add any more flour. Divide in half, flatten into discs and wrap each disc in plastic wrap. Refrigerate for at least 1 hour or until firm.

Preheat the oven to 180°C. Line two baking sheets with parchment paper.

On a well floured surface, roll dough until it's 5-7 mm thick. Using a special wooden mould, make imprints on the dough and cut them out with a sharp knife. Carefully transfer to prepared baking sheets. If you don't have special moulds, use cookie cutters of desired shape and size.

Bake cookies for 10 minutes. Remove from oven as soon as they start to get color on the edges. The baking time will vary depending on the size of cookies. Cool completely on wire rack and transfer to airtight container. Let them sit for two days to soften before you serve them. They can be kept in airtight container for up to 6 weeks.