

Medenjaci

HONEY COOKIES, WITH SPICES OR CHOCOLATE AND ORANGE



Ingredients

with walnuts and spices

250 g wholemeal flour (type zero)
75 g sugar
100 ml honey
65 g butter or margarine
1 egg
1 tablespoon ginger powder
1 tablespoon cinnamon powder
a little grated nutmeg
1 pinch salt
1 teaspoon of baking powder
some walnuts or hazelnuts to decorate

with chocolate and orange

250 g flour (type zero)
75 g sugar
100 ml honey
65 g butter or margarine

1 egg
100 gr chopped dark chocolate
1 tablespoon cocoa
1 grated orange peel
1 pinch salt
1 teaspoon of baking powder

Make two quick dough with the ingredients. The dough will be very soft and sticky, but that's how it should be.

Form little balls of dough about 4-5 cm in diameter, lightly crush them and lay them on a buttered baking sheet. Put in a hot oven at 180 degrees for about 15 minutes, or until they begin to brown.

In the first spicy version, decorate with pieces of walnuts or peanuts.

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