



BoomBeez®



MEDENJACI

Bosnian Honey Cookies

Ingredients

- 1/2 cup brown sugar
- 1/2 cup butter
- 1/2 cup honey
- 2 eggs
- 1/4 teaspoon cloves
- 1/2 teaspoon ginger
- 1/2 teaspoon nutmeg
- 1 teaspoon ground cinnamon
- Pinch of salt
- 3 cups flour
- 1 teaspoon baking soda
- 1 cup icing sugar for decorating (optional)

Method

1. Preheat the oven to 350 F. Line a baking sheet with parchment paper
2. Melt the butter and honey together until just melted and combined. Set aside.
3. In a separate bowl mix flour, cloves, ginger, nutmeg, cinnamon, salt and baking soda
4. In a bowl, whisk together the eggs and sugar. Add the honey-butter. Then add the combined flour and spices
5. Using your hands, mix everything together until combined
6. Wrap in plastic and refrigerate for 1-2 hours
7. Divide the dough into walnut-size balls and press each one lightly on the baking sheet. Alternatively, roll out the dough 4-5 mm thick and use a cookie cutter
8. Bake the medenjaci for about 8 - 10 minutes or until lightly golden
9. For the icing, place the icing sugar and 2 tbsp. water into a mixing bowl. Stir until smooth
10. Cool cookies before icing
11. Dip the top of each cookie into the icing or make any pattern you like
12. Allow icing to dry thoroughly before storing cookies in an airtight container.
13. If you can't wait, you can eat them right away but they are truly best after 4-5 days!

Makes 40 - 50 cookies