

Russian Honey Bread

Ingredients:

450g flour
3 teaspoons baking powder
½ teaspoon of cinnamon
½ teaspoon ginger
¼ teaspoon cloves
½ teaspoon nutmeg
½ teaspoon allspice
¼ teaspoon salt
2 large egg yolks
1 large egg
40g butter (melted)
260g honey

For the Glaze:

110g icing sugar
2 tablespoons water



Method

1. Sift together the flour, baking powder, cinnamon, ginger, cloves, nutmeg, allspice and salt. Set aside.
2. In a separate bowl beat together 2 egg yolks, 1 whole egg, melted butter and honey.
3. Mix the dry ingredients with the wet ingredients until well combined.
4. Cover with cling film and put in the fridge for 1 hour.
5. Heat oven to 180 degrees.
6. Using a scoop, portion out dough and roll in your hands until they are a completely smooth ball.
7. Place on baking trays 2 inches apart.
8. Bake for 10 to 20 minutes until just golden.
9. Cool the cookies.
10. Make the glaze in a small bowl by whisking together sugar and water. Spread on cooled cookies with a pastry brush.