

POLISH SPICED CHRISTMAS COOKIES - PIERNICZKI



INGREDIENTS

- 110g Unsalted Butter (Plus a little extra for greasing the baking trays)
- 110g Soft, dark brown sugar
- 8 tablespoons Runny Honey
- 1 Free range egg
- 450g Plain Flour or Rye Flour (Plus a sprinkle extra for the board when rolling out)
- 2 teaspoons Baking Soda/Powder
- 2 teaspoons Ground Ginger
- 2 teaspoons Cinnamon Powder
- 2 tablespoons Mixed Spice
- 2 tablespoons Cocoa Powder
- 100g Icing Sugar
- 1 tablespoon Water (Add more water if it is too thick, the icing needs to be thick, but runny)

DIRECTIONS

Step 1

Pre heat your oven to 200 degrees celcius and lightly grease 3 baking trays with butter.

Step 2

In a small pan, melt the butter with the soft, dark brown sugar and runny honey. Stir just until the butter has melted in. Put the pan to one side.

Step 3

In a large bowl, sift the dry ingredients together, mix well and then add the egg. Mix again.

Step 4

Pour the melted butter mixture into the dry ingredients bowl and mix it together until the dough starts to come together.

Step 5

Tip the mixture out onto a board and knead it into a ball of dough. If the mixture is too crumbly, add a tablespoon of water at a time and knead again until it comes together.

Step 6

Sprinkle some flour onto a clean, flat surface and roll out the dough. It needs to be about as thick as a pound coin. Cut out shapes using cookie cutters and carefully lift the cookies onto the baking trays. You should fit ten cookies per tray, they don't spread too much. You can cook them in batches for 7-8 minutes per batch.

Step 7

Whilst the cookies are cooking, make your icing by stirring the water into a bowl of sifted icing sugar. Mix it really well until you have a thick paste that will pour evenly off a spoon. Use a piping bag fitted with a writing nozzle to decorate your cookies. Alternatively, you can buy very good writing icing in the shops, decorate them in any colour you like.

Step 8

When the cookies have baked, they should be golden and will still be a bit soft. Take them out, carefully lift them onto a cooling rack using a palette knife and leave to cool. I used a chopstick to make small holes in the top of my cookies, but be careful not to break the top off the cookie by pressing too hard.

Step 9

The cookies can be stored in a tin once cooled, they will soften. They will keep for up to two weeks, unless used as Christmas tree decorations, in which case, they can be left on the tree!