



Honey Biscuit Recipe

- 350g Honey
- 175g Sugar
- 2 Eggs
- ½ Tspn Allspice (heaped)
- ½ Tspn ground Cinnamon (heaped)
- ½ Tspn Ground cloves (heaped)
- 1 ½ Tspns Bi-Carb soda (dissolved in a bit of water)
- ½ Tbspn Vinegar
- 1 Tspn Softened butter (I melt mine)
- 500g plus Plain Flour (enough to make a stiff dough) more for kneading and rolling.

Instructions

- Put honey, sugar, eggs, allspice, cinnamon, ground cloves, bi-carb soda, vinegar and butter in a large bowl and mix well together. Then add plain flour, enough to make a stiff dough.
- Put in a clean bowl and cover with a tea towel and leave in a cool place overnight. Will slightly rise.
- Next morning take the mixture (I work with half at a time), knead until it is soft and combined, using plain flour as needed. Roll out until thin (around 2-3mm is enough as they do rise).
- Use whatever cookie cutter shapes you like. Keep kneading, rolling and cutting until you have used all the dough.
- Cook for 5-10 mins until golden brown 180 degrees Celcius. Cooking time may vary depending on your oven keep an eye on them you will soon work it out.
- I usually get around 40-50 medium size biscuits.
- Note: I leave out the cloves (not a fan) and add a bit extra allspice. They have a lovely light gingerbread flavor.
- Royal Icing
- 2 egg whites whisked until light and fluffy (not into meringue)
- 1 Tspn Lemon Juice
- 2-3 Cups sifted Icing sugar
- Add Icing sugar until you reach your desired consistency, thinner for spreading, stiffer for piping, add desired colouring.