

Monday Morning Cooking Club



A snappy honey biscuit for Rosh Hashanah (or any time of the year). These are the most delightful, simple to make, great to gift and best of all – easy to eat – honey snap biscuits. This recipe was first published in Monday Morning Cooking Club's **Now for Something Sweet** (Harper Collins 2020) from the kitchen of Perth cook Carolyn Levitt.

HONEY SNAPS

450 g (3 cups) plain flour, plus extra for rolling
1 1/2 teaspoons bicarbonate of soda (baking soda)
1/2 teaspoon salt
1 teaspoon ground ginger
1/2 teaspoon ground mixed spice
1/2 teaspoon ground cinnamon
185g (6 1/2 oz) softened butter (or cold margarine)
220 g (1 cup, firmly packed) brown sugar
1 egg
1/4 cup (90 g) honey

Sift the flour, bicarbonate of soda, salt and spices together. Set aside.

Beat the butter (margarine) until creamy. Add sugar and beat until the mixture is light and fluffy.

Add the egg and the honey and beat until well combined.

Fold in the dry ingredients to form a soft dough.

Wrap the mixture and refrigerate for at least 1 hour. You may need longer if using margarine.

When ready to bake, preheat the oven to 180°C. Line 2 large baking trays.

Use half of the dough at a time. On a lightly floured benchtop, roll out the dough to a thickness of 2-3 mm, lightly flouring the dough and rolling pin as needed.

Using a 6 cm round cookie cutter, cut out biscuits and place on the prepared trays. Collect the scraps and combine to form a ball and allow it to rest while you roll the other half of the dough. Repeat until all the dough has been used. Bake for 10 minutes or until just starting to brown and feel firm at the edges.

Allow to cool on the trays. Makes 90.

Store in an airtight container for up to 2 weeks.