

Honey Snaps

Bialik College Kitchen Garden Program



Bialik College

Ingredients:

- 3 cups plain flour, plus extra
- 1 ½ teaspoons baking soda
- 1 teaspoon ground ginger
- ½ teaspoon ground mixed spice
- ½ teaspoon ground cinnamon
- ½ teaspoon salt
- 185g butter, at room temperature, chopped
- 1 cup firmly packed brown sugar
- 1 egg
- ¼ cup honey

Equipment:

- Metric measuring cups and spoons
- Sifter
- KitchenAid stand mixer
- Beater attachment
- Mixing bowl
- 2 large baking trays
- Baking paper
- Rolling pin
- Cookie cutter – shape of your choice

Method:

1. Sift the flour, baking soda, ginger, mixed spice, cinnamon and salt together, then set aside.
2. Beat the butter in stand mixer until creamy then add the sugar and beat until the mixture is light and fluffy. Add the egg and honey and beat until well combined.
3. Fold in the dry ingredients using a silicon spatula and mix gently to form a soft dough. Wrap the dough tightly in plastic wrap and refrigerate for at least an hour.
4. When ready to bake, preheat the oven to 180C. Line 2 large baking trays.
5. Lightly dust your clean workbench with flour. Divide the dough into two and roll out the first half to a thickness of 2-3mm using a rolling pin.
6. Using a 6cm round (or other shaped) cookie cutter, cut out biscuits and place on the prepared trays leaving a small space between them.
7. Collect any scraps, combine them to form a ball and then set aside to rest while you roll out the other half of the dough. Repeat until all the dough has been used.
8. Bake for 10 minutes, or until they are just starting to brown and feel firm at the edges. Allow to cook on the trays.

*Makes 90.

*based on MMCC recipe from "Now for something sweet".