



SAINT NICHOLAS COOKIES

- 1 Cup (225 grams) unsalted butter
- 1 large egg
- ½ cup (120 ml) honey
- 1 Tbsp milk
- 1 tsp. almond extract
- ½ cup (110 grams) firmly packed light brown sugar
- 2 tsp. ground cinnamon
- ¼ tsp. ground ginger
- ¼ tsp. ground cloves
- ¼ tsp. ground nutmeg
- ¼ tsp. salt
- about 4 ½ cups (630 grams) all-purpose flour

Melt butter and set aside.

Beat the egg in a large bowl until yolk and white are fully mixed.

Stir the honey, milk, and almond extract. Add to the egg and beat until well mixed.

Mix the brown sugar, cinnamon, ginger, cloves, nutmeg, and salt. Add to the egg mixture and beat until well mixed.

(Brown sugar should be firmly packed when measuring, but sift to remove lumps before adding to cookie dough).

Add the melted butter slowly until the mixture is solid enough to knead.

Transfer to your work surface and knead in more flour to make a soft, slightly sticky dough.

Shape the cookie with a pattern, a cookie cutter, or a cookie mold. (If using a cookie mold, see instructions in Baking with Cookie Molds)

Preheat oven to 350°F (175° C), or lower for especially thick cookies.

Bake for 10-15 minutes or until the cookies are slightly browned at the edges.

After the cookies have cooled, paint them as Saint Nicholas with red and white icing.

Happy St. Nicholas Day!