

# Recipe

## Pryanki (Russian Spice Cookies)

### Ingredients:

4 T. butter

½ c. sugar

1 c. honey

2 eggs

1 t. vanilla

1 ½ t. baking soda

½ t. cardamom

½ t. cloves

½ t. allspice

Pinch of nutmeg

4 c. flour

Strawberry jam, optional

### Directions:

Cream butter, sugar, and honey together in large bowl. Beat in eggs and add vanilla. Combine soda and spices in small bowl; add to honey mixture and mix well. Stir in flour. (Dough will be soft.) Cover and refrigerate for 1 hour.

Preheat oven to 350. With well-floured hands, take a heaping teaspoonful of dough and roll into a ball (add a spoonful of strawberry jam to the center before you roll the dough into a ball for an extra treat!). Place on greased or non-stick cookie sheet and bake for 10 minutes or until golden. As soon as the cookies come out of the oven, dip each one into the glaze and spread the glaze evenly over the tops using your fingers. Place cookies on a cool, dry surface. When

finished glazing the tops, turn them over and glaze the bottoms. Completely cover the cookie with glaze; it will keep the cookie soft longer. Serve with tea or coffee.

Glaze:

1 c. powdered sugar

4 T water (Add slowly, increasing as needed.)

Combine in small bowl and mix well; a little water may be added to get to spreadable consistency.