

HONEY COOKIES

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Ingredients

Unsalted butter 50gr.	Brown Sugar 175 gr.	1 Egg 1 Yolk	Vanilla 1 pinch	Anise tea ½ teaspoon	Honey 100gr.
Ground cloves ½ teaspoon	Plain Flour 500 gr.	Salt 1 Pinch	Baking Powder 2 teaspoons	Milk 1 tablespoon	Ginger

Optional: chocolate or sugar glaze for decoration

Preparation

① Beat in the soft butter with the sugar until creamy



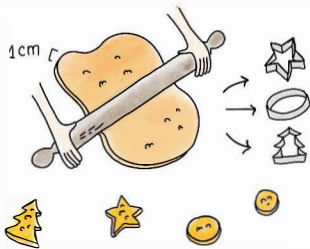
② Mix in the egg, the yolk, honey, vanilla, anise tea, ground cloves, milk and ginger



③ Add the flour, salt and baking powder and knead until the dough is unified.



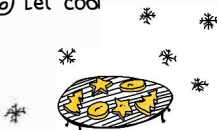
④ Stretch dough onto clean surface until 1cm thick, then cut into preferred shapes



⑤ Preheat oven to 180°C, then bake for 12-15 minutes.



⑥ Let cool



⑦ Decorate with chocolate or sugar glaze.



Ideally: store in airtight container and wait two days before eating!