

#MYCORTINA

# FESTIVE RECIPES

Spiced Biscuits



# Ingredients

---

FOR ABOUT 40 BISCUITS

300 g rye flour

100 g whole spelt flour

40 g all-purpose flour

70 g almond flour

180 g sugar

1 tsp baking soda





# Ingredients

---

1 tsp cinnamon

½ tsp ground cloves

1 pinch nutmeg

Grated zest of one lemon

3 eggs

3 Tbsp honey



## Method



Pour into a bowl the flours, sugar, baking soda, the spices and the zest and mix.

Add the eggs and honey and when the mixture starts to combine, move it onto a pastry board and start kneading.

When the dough is smooth and homogeneous, form a ball, wrap it in cling film and let it rest in the fridge for at least 8 hours.

Roll out the dough until it's about 5mm thick and form the biscuits using molds. Place them on the baking sheet with baking paper keeping some distance between them.

Bake in the oven at 175° for about 10 minutes or until they begin to brown but are still slightly soft. Take them out and let them cool.

## Method

.....

For that extra sweetness, you can dip them in melted chocolate or make biscuit sandwiches with blueberry or raspberry jam.

They can be stored for about one month in a tin can.

*Recipe and photos by  
[www.onecakeinamillion.com](http://www.onecakeinamillion.com)*

