Medenjaci - Honey cookies:)

Ne mogu vjerovati da sam stigla sve napraviti i ispe?i, još samo slijedi pakiranje poklona, odraditi jednu smijenu na poslu i mogu u miru proslaviti Boži? sa svojim dragim i obitelji :) Nadam se da ?e isti slu?aj biti i kod vas :) Dobila sam fantasti?an recept za medenjake ove godine od moje nove kolegice Tamare i odmah sam ga isprobala ne jedan put nego tri puta :) Slikice su tu :) Evo i slika izrade ;)

I can't belive I mannaged to do everything on my list :) I just have to pack all the presents, work my last shift at work and i can spend Christmas with my love and my family :) I hope you spend your holiday season also with your family :) My co-worker Tamara gave me this fantastic recipe for honey cookies so here are the pics and the recipe ;)

Recept :	Recipe :)
500g brašna glatkog	500 g flour
150g še?era	150 g sugar
2 jaja	2 eggs
150g margarina	150 g butter
100 g teku?eg meda	100 g of honey
1 paketi? vanilin še?era	15 g vanilla sugar
malo soli	pinch of salt

1 prašak za peciva	15 g baking powder
1 žli?ica sode bikarbone	1 tsp of soda bicarbonate

Mix za kola?e - po želji -

cimet. ?umbir, muškatni oraš?i?, klin?i? itd :)

And some christmas cookie spices - ginger, cinnamon, nutmeg, cloves :) As many you like :)

Tamara savjetuje da se svi "praškasti" sastojci prvo prosiju da se ne naprave grudice kod miješenja tijesta i da tijesto bude gla?e. Nakon toga dodati razmu?ena jaja sa še?erom,medom i rastopljenim margarinom. Mijestiti dok se ne oblikuje kompaktna kugla. Staviti kuglu na cca 15

minuta u hladnjak. Kad se smjesa stisne, razvaljati je na pobrašnenu površinu i rezati željene oblike :) Pe?i na 180 stupnjeva cca 10-15 minuta :) Vaditi ih dok lagano pozlatne :)

Sift al the dry ingredients so the dough will be smoother and then add mixed sugar, honey and softened butter. Work the dough until a firm ball comes out of it :) Put it in the fridge for 15 minutes and thean roll it out on floured table. Cut shapes and bake them for 10-15 minutes on 180 degrees until light golden color hits them :)

Kad se ispeku pustiti ih da se ohlade i ukrasiti po želji :) Ja sam ukrasila ?okoladom, royal icingom i šarenim mrvicama :)

When they are baked, let them cool and thean you can decorate them. I used chocolate, royal icing and colored sugar :)

Još sam radila i ljubavne bombice kako ih ja zove a zapravo su spoj Oreo keksa i sira koje sam radila za Valentinovo. Sad sam ih pretvorila u popularne "popse" i ukrasila ?okoladom i royal icingom :)

I also made some love bombs as i call the but they are just an Oreo + cheese mixture made into balls and covered in chocolate and royal icing, I also made them for Valentine's day :) :)

Nadam se da uživate u predblagdanskom ugo?aju isto kao i ja :) Tek me ovaj tjedan, kad sam po?ela pe?i kola?e uhvatila "Boži?na Groznica" :) ?atim vas jednom pjesmom koja je na mojoj listi najdražih ;)

I hope you are enjoying the Holiday Season as am I :) Here is one of my favorite Christmas Songs ever so enjoy it :)