

Honey Cookies (Finikia)

Swick

Makes 24 cookies | Active Time: 30 minutes | Total Time: 1 hour 10 minutes

Step 1: Making the Cookies

- 3/4 cup orange juice
- 3/4 cup honey, plus more for drizzling
- Juice from 1/2 lemon
- 1 tablespoon lemon zest
- 1 teaspoon vanilla
- 1 1/2 ounces cognac or rum
- 3/4 cup extra-virgin olive oil
- 1 teaspoon baking soda
- 1 teaspoon baking powder
- 3 1/2 cups all-purpose flour
- Pinch of cloves
- 2 teaspoons cinnamon
- 1 teaspoon nutmeg

Preheat oven to 325°F (163°C)

In a large bowl, whisk together orange juice, honey, lemon juice, lemon zest, vanilla, and cognac or rum. Gradually drizzle in olive oil, whisking to combine.

In a separate bowl, combine baking soda, baking powder, flour, cloves, cinnamon, and nutmeg.

Slowly add dry ingredient mixture to wet ingredients and stir until just combined. Do not over-mix or knead, as the dough will become tough.

Let rest for 30 minutes at room temperature.

Roll dough into walnut-size balls and score with a fork. Place balls on a baking sheet, about an inch apart from each other.

Bake for 14-18 minutes, or until golden.

Drizzle with honey, if desired.