

Piernik

- 4 cups flour
- 2 eggs
- 1 cup sugar
- 1 cup honey
- 2 teaspoon baking soda
- $\frac{1}{2}$ teaspoon cinnamon
- $\frac{3}{4}$ teaspoon ginger
- salt
- 1 egg white
- Powdered sugar
- 1 teaspoon vanilla
- 1 Tablespoon water

Beat the eggs well. Add the sugar and blend in honey and vanilla. Then add the soda dissolved in 1 Tablespoon of water. Slowly stir in sifted flour, salt cinnamon and ginger. Mix all ingredients (except egg white & powdered sugar) together well. Roll dough on to a thin layer on a floured board and cut into large heart shapes. Brush with egg white and dust with powdered sugar. Bake in a moderate oven for about 15 minutes, on a greased floured baking sheet.

Old Warsaw Cookbook by Rysia