

Piernik

4 cups flour

2 eggs

1 cup sugar

1 cup honey

2 teaspoon baking soda

½ teaspoon cinnamon

¾ 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