

PORTUGAL THE COOKBOOK



Broas de Mel e Amêndoa

PHAIDON

Honey Cookies with Almonds

Broas de Mel e Amêndoa

🇵🇹 **Leiria**

Preparation time: 15 minutes, plus 15 minutes resting

Cooking time: 35 minutes

Makes: 30

200 ml/7 fl oz ($\frac{3}{4}$ cup plus 1 tablespoon) olive oil

200 g/7 oz ($\frac{3}{4}$ cup plus 2 tablespoons) honey

200 g/7 oz (1 cup) caster (superfine) sugar

320 g/11 $\frac{1}{4}$ oz ($2\frac{2}{3}$ cups) wholemeal flour, plus extra for dusting

320 g/11 $\frac{1}{4}$ oz ($2\frac{2}{3}$ cups) corn flour

75 g/2 $\frac{3}{4}$ oz ($\frac{1}{2}$ cup) blanched almonds, chopped

1 teaspoon ground cinnamon

2 cloves

30 whole blanched almonds, to decorate

Honey Cookies with Almonds

Broas de Mel e Amêndoa

Leiria

Put the olive oil, honey, sugar and 600 ml/20 fl oz (2½ cups) water into a large saucepan and bring to the boil. Once it starts boiling, gradually add both flours and cook for a further 10 minutes, or until the flours are cooked out and a smooth dough forms that comes away from the sides of the bowl. Add the chopped almonds, cinnamon and cloves and mix very well to combine. Remove from the heat and leave to cool.

Divide the dough into 30 small balls, about 45 g/1½ oz each, then top each one with a whole almond. Put them onto a large chopping (cutting) board, cover with a tea (dish) towel and leave to rest for 15 minutes.

Honey Cookies with Almonds

Broas de Mel e Amêndoa

Leiria

Preheat the oven to 160°C/325°F/Gas Mark 3. Dust a large baking sheet with flour.

Put the cookies onto the prepared baking sheet and bake for 15 minutes, or until golden. Remove from the oven, then carefully transfer the cookies to a wire rack and leave to cool before storing in an airtight container.