

# Never-Fail Honey Cookies

Recipe By *Nitra Ladies Auxiliary*



Cooking and Prep:  30  
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Serves:  24

Contains:   

**Preference:** Parve

**Difficulty:** Easy

**Occasion:** Rosh Hashanah

**Diet:** Vegetarian, Pescetarian

**Source:** The Heimishe

Kitchen (Nitra Cookbook)

**Cuisines:** Ashkenazi

Simple and easy to prepare honey cookies are delicious any time, but are traditionally served on Rosh Hashana, the Jewish new year, to symbolize our desire for a "sweet" year.

## Ingredients (9)

### Main ingredients

- 1 pound **Gefen Honey**
- 2 cups sugar
- 6 eggs
- 1/2 pound shortening

- 1/2 teaspoon cinnamon
  - 1/2 teaspoon Haddar Baking Powder
  - 1/2 teaspoon baking soda
  - 1/2 teaspoon Gefen Cocoa
  - 7 cups flour
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## Start Cooking

### Prepare the Cookies

Yields 4 dozen cookies

1. Combine all ingredients. Mix until smooth.
2. Form into one-inch balls.
3. Bake at 350 degrees Fahrenheit for 15 minutes.

### Credit

Photography and Styling by Tamara Friedman