

Biscuit Nonette de Dijon aux épices

Recipe for 12

Description

A cookie that will remind you of Gingerbread

Note

You can use unsalted butter and add a pinch of salt to the recipe.

You can use all-white flour.

Ingredients

Nonette biscuit

- 240 Gr Flour
- 200 Gr Rye flour
- 240 Ml Water
- 300 Gr Honey
- 160 Gr Vergeoise sugar
- 170 Gr Slightly salted butter
- 16 Gr Baking soda
- 1 Tsp Cinnamon powder
- 1 Tsp 4 spices powder

Preparation

- Preparation time **45 mins**
- Preheat your **Oven** at **380 F°**
- Resting time **10 mins**

Biscuit paste

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Butter individual molds and line with sugar.

In a saucepan, heat the water, honey, butter, vergeoise and spices. Once melted, cool slightly on the counter.

In a bowl, pour the flours (sifted) with the bicarbonate of soda, swirl with a sheet, pour in the mixture from the pan.

Make sure the mixture is homogeneous, then pour into your molds.

You'll have a mixture resembling the consistency of a thick pancake mix.

Bake for about 15 minutes, depending on the size of your molds.

Bon appétit!