

TEGLACH

Recipe from Dorothy Plotnitzky's Tante Basel; submitted by Reveler Meghan Siritzky

INGREDIENTS: (makes ~ 40 teglach)



DOUGH:

2.5 cups of sifted flour
1/8 teaspoon of salt
1 teaspoon of baking powder
4 eggs (lightly whisked)
4 tablespoons of canola oil

HONEY MIXTURE:

1 lb of dark honey
3/4 cups of packed brown sugar
1-2 teaspoons of ground ginger
2 cups of nuts (we use roasted almonds)
1 1/4 cups of water

INSTRUCTIONS:

Prep time: **45 minutes**

Cooking time: **60 minutes**

DOUGH:

1. Preheat the oven to 350 °F
2. Sift the flour, salt, and baking powder (the dry ingredients) into a large bowl
3. Make a well in the dry ingredients
4. Gradually add the eggs and oil into the well while mixing
5. Mix the ingredients until they are incorporated, and the dough is smooth but firm
6. Twist the dough into teglach balls of 1/2 ounce each
7. Bake the teglach on non-stick baking sheets for 40 minutes (or until light brown)

HONEY MIXTURE:

1. After the teglach have been baking for 25 minutes, add the honey, brown sugar, ginger, and water to a large pot
2. Cook the honey mixture on medium-low heat for 15 minutes
3. Once the teglach are finished baking, add the cooked teglach balls to the honey mixture
4. Cook the mixture on medium-low heat, stirring frequently, for an additional 5 minutes
5. Add in the nuts
6. Continue to cook the mixture on medium-low heat (stirring frequently) for an additional 15 minutes, or until the teglach turn chestnut brown
7. Dish the teglach, nuts, and honey mixture into bowls or containers
8. Wait until they are fully cooled to eat. Then, enjoy!