

Honey Cookies

3 eggs
1/2 cup sugar
1/2 cup oil
1 cup honey
3 1/2 cups sifted flour
1 teaspoon baking soda

Preheat oven to 350° F.

In a mixer, beat eggs, sugar, oil and honey for seven minutes. Gradually add the sifted flour and the baking soda. Let it rest in the refrigerator for 12 hours. Pre-heat the oven to 350. Smear a little bit of flour onto your hands and shape the dough into balls. Flatten the balls a little bit and put them in the oven to bake for 15 minutes on a greased and floured pan.

Honey Cake

3 eggs
1 1/3 cups honey
1 1/2 cups sugar
1 cup black coffee
2 tablespoons baking powder
3 tablespoons margarine
1 teaspoon baking soda
4 cups sifted flour
1 teaspoon cinnamon

Pre-heat the oven to 350. Grease and flour a pan with sifted flour.

In a mixer beat eggs and honey. Add sugar and continue beating. In a separate bowl mix coffee and baking powder and add it to the egg mixture. Add margarine, baking soda, flour and cinnamon. Mix well. Pour batter into the pan and bake it for 1 hour.

Candy Apple

10 small red apples
2 cups sugar
1/2 cup corn syrup
3/4 cup water
8 drops red food coloring

You will also need: 10 barbecue skewers

Wash and dry the apples. Put each one on a skewer. Mix sugar, corn syrup and water in a pot and heat it on a medium fire until the sugar melts. When it starts to boil, add the food coloring. Let it boil without stirring for 20 minutes, until it gets to 160°C (use a special thermometer for this). Remove it from the fire.

Dip the apples, one at a time in this mixture. Turn the apples around so that the mixture should cover the apples completely. Set aside with the stick upward to let it cool completely.