

## Ginger Cookies Dipped in Honey Recipe

(Yak Kwa - Korean Desserts Recipe)

**Ingredients:** Makes 40 cookies

2 inch ginger  
1½-2 tablespoons water  
2 cups (300g) flour  
Pinch of salt  
3 tablespoons sesame oil  
3 tablespoons honey  
2 tablespoons rice wine or sake  
Oil for deep-frying  
Ground cinnamon (optional)  
1 tablespoon crushed pine nuts (optional)

**Syrup:**

½ cup water  
50g sugar  
½ cup (60ml) honey  
Pinch of salt

**Method:**

Place the Syrup ingredients in a saucepan and bring to a boil, stirring frequently. Simmer for 1 minute, then remove from the heat. Blend the ginger and water in a processor or spice grinder, then mash and strain to obtain the ginger juice. Set aside. Place the flour and salt in a bowl and drizzle the sesame oil. Rub the oil into the flour mixture with your fingertips until the mixture resembles fine breadcrumbs. Add the ginger juice, honey, rice wine and enough water to make a pliable dough. Turn the dough out onto a lightly floured board, then roll it out to a thickness of ¼ inch. Use a cookie cutter to cut the dough. Heat the oil in a wok over very low heat and deep-fry the cookies slowly, a few at a time, until cooked and golden brown, about 2 to 3 minutes. If the oil is too hot, the cookies will brown before they are cooked through. Drain on paper towels, then use tongs to dip the cookies in the Syrup. Sprinkle the cinnamon and crushed pine nuts, if using. These unusual cookies are made from a pastry-like dough in which sesame oil replaces butter and the subtle flavoring is provided by fresh ginger juice, honey and rice wine. Serve them warm and watch them disappear quickly.