

Estonian Spotted dog

Ingredients

- 200 g plain tea biscuits
- 150 g unsalted butter
- 100 g sugar
- 2 tbsp unsweetened cocoa powder
- 100 ml milk
- 1 tsp vanilla extract (optional)
- A pinch of salt



Instructions

Bring water to boil in a medium saucepan. Crush the biscuits into small pieces, but don't grind them—leave chunks about the size of almonds. Set aside in a large bowl. Make the chocolate mixture: In a saucepan, melt the butter over low heat. Add sugar, cocoa powder, milk, salt, and vanilla. Stir until smooth and slightly thickened, then remove from the heat. Combine: Pour the warm chocolate mixture over the biscuit pieces. Mix gently until all the biscuits are coated. Shape: Lay out a piece of plastic wrap or parchment paper. Spoon the mixture onto it and shape it into a log or loaf (like a salami or dachshund). Wrap tightly and refrigerate for at least 4 hours, or overnight, until firm. Serve: Slice into thick pieces. It should look “spotted” inside from the biscuit chunks.



Polish gingerbread cookies

Ingredients

Cake:

- 2½ cups flour
- ½ cup sugar
- ½ cup honey
- ½ cup butter
- 1 teaspoon ginger
- 1 teaspoon baking soda
- 1 teaspoon cinnamon
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- 1 teaspoon cinnamon
- 1 egg

Icing:

- 1 cup powdered sugar
- 1–2 tablespoons water or lemon juice



Instructions

Mix dry ingredients: In a bowl, combine flour, ginger, cinnamon, cloves, baking soda, and salt.

Make the dough: In another bowl, beat the butter and sugar until creamy. Add the egg and honey (or molasses) and mix well. Gradually add the dry ingredients and stir until a dough forms.

Chill: Wrap the dough in plastic wrap and chill in the fridge for at least 1 hour.

Shape: Roll out the dough on a floured surface (about ¼ inch / 0.5 cm thick). Cut out shapes with cookie cutters.

Bake: Place cookies on a baking tray lined with parchment paper. Bake at 180°C (350°F) for 8–10 minutes, until golden brown.

Cool & decorate: Let them cool completely. You can decorate with icing if you like.

