

03/21/10 - Mustachudos, Honey Nut Cookies

This little ball shaped cookie is a Sephardic classic. Every Nona made these. They are perfect for Passover or any other time of year. If you like the taste of nuts and honey, you will love these.

1 and 1/2 cup pecans or walnuts, coarsely ground

1 and 1/2 cup blanched almonds, coarsely ground

1/2 cup sugar

1/2 teaspoon cinnamon

1/2 teaspoon cloves

1 tablespoon honey

1 egg

Preheat the oven to 400°. Combine all the ingredients in one bowl and stir with a wooden spoon. When the dough becomes all moist and sticky, it is ready. Using your hands, form the sticky dough into walnut size balls or triangles, flatten a little bit. Place the balls on a parchment lined cookie sheet. Bake the mustachudos for about 7 minutes, or until done. Watch them carefully as they burn easily. Sprinkle with powdered





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