



# ZIMBABWE COOKIES

A RECIPE BY ZAWADI LONDONI

## INGREDIENTS

- 10 TABLESPOONS BUTTER
- ¼ CUP SUGAR
- 1 TABLESPOON LEMON ZEST
- 1 TEASPOON GROUND NUTMEG
- ¼ CUP HONEY
- 1 EGG
- 1 CUP FINELY GRATED RAW SWEET POTATO
- 2 ½ CUPS ALL-PURPOSE FLOUR
- 1 ½ TEASPOONS BAKING POWDER
- ½ TEASPOON BAKING SODA
- ½ TEASPOON SALT

### LEMON GLAZE

- 1 TEASPOON BUTTER
- 1-2 TEASPOON LEMON JUICE
- 1 ½ CUPS POWDERED SUGAR
- 1 TABLESPOON WATER

## DIRECTIONS

CREAM TOGETHER BUTTER AND SUGAR IN BOWL. BLEND IN LEMON ZEST, NUTMEG, HONEY AND EGG. FOLD IN SWEET POTATO.

IN SEPARATE BOWL. SIFT FLOUR, BAKING POWDER, BAKING SODA AND SALT. ADD IT TO THE FIRST MIXTURE AND BLEND WELL.

ARRANGE COOKIE DOUGH BY ROUNDED TEASPOONS ON UNGREASED COOKIE SHEET.

BAKE AT 350 DEGREES FOR 7 MINUTES.

TO MAKE GLAZE, USE A WOODEN SPOON TO COMBINE ALL INGREDIENTS IN GLASS CONTAINER UNTIL SMOOTH. ADD MORE WATER BY THE DROP UNTIL GLAZE IS EASY TO SPREAD ON COOLED COOKIES.