

Everyone who has eaten these cookies LOVES them. They make a thick, dark, delicious cookie that is cinnamon and very sweet. I've made them gluten-free and egg-free with substitutions from the original recipe here:

<http://handsonjewishholidays.com/es/2013/08/duvshaniot-israeli-rosh-hashanah-honey-cookies/>

“The Gingerbread Baker” by Hans Buel, 1520.

Duvshaniot , gluten-free

- 240 grams gluten-free flour blend with xanthan gum (Bob’s Red Mill cup-for-cup, Better Batter, or Jules Gluten-Free)
 - 120 grams of teff flour
 - 3/4 cup sugar
 - 1 1/4 teaspoon baking powder
 - 1 1/4 teaspoon baking soda
 - 1 teaspoon ground cinnamon
 - 1/4 teaspoon ground ginger
 - 1/4 teaspoon ground cloves
 - —2 “vegan eggs”: 1 tbsp flax seed, 2 tbsp baking powder, 1 tbsp vegetable oil, 6 tbsp hot water, blended together (or other egg replacer of choice)
 - 1/2 cup honey
 - 1/2 cup vegetable oil
 - Powdered sugar
1. Mix all ingredients, except for the powdered sugar, in a bowl.
 2. Cover the bowl with plastic wrap, and refrigerate for at least one hour.
 3. Preheat the oven to 350 degrees Fahrenheit.
 4. Line a cookie sheet with parchment paper.
 5. Sprinkle some powdered sugar on a plate.

6. Retrieve the cookie dough from the refrigerator. Pinch a walnut sized piece of dough, and roll it between your palms to make a ball.
7. Roll the dough ball around in the powdered sugar, and place on the parchment paper. Make sure to space your cookies, as they will expand during baking.
8. When all the cookies have been formed, bake them for about 11 minutes.