



# دجاج مشوي في الفرن بالعسل والزعتر مع صوص العسل والمستردة والفانيليا

وقت التحضير 30 دقيقة • 4 أشخاص

هذا الدجاج المشوي بالعسل والزعتر هو وصفة رائعة لتناولها مع صوص العسل والمستردة والفانيليا. هذا الصوص يضيف نكهة رائعة للدجاج المشوي.

الوقت: 30 دقيقة • 4 أشخاص



وقت التحضير  
30 دقيقة

وقت الطبخ  
20 دقيقة

عدد الأشخاص  
4 أشخاص

عدد الوجبات  
4

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Share your creations with us! Simply tag #honeylovers & @capilanothoney on Instagram or Facebook and you could be featured on our page!



## Ingredients

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- 1.5-2 cups of honey
- 250g butter
- 1 1/2 cups of flour
- 1 cup of sugar
- 1 cup of milk
- 90g of baking powder (or 1/2 cup)
- 2 cups of flour
- 1/4 cup of salt

Instructions

- 1/3 cup of butter (or 1/2 cup)
- 2 cups of flour
- 2 cups of sugar
- 2 cups of baking powder
- 1 cup of milk
- 1/2 cup of salt

## Method

1. Preheat the oven to 180°C (350°F).
2. Melt the butter in a large bowl. Add the sugar and mix well. Add the flour and mix until combined.
3. Add the milk and mix until combined. Add the baking powder and salt and mix well.
4. Add the remaining flour and mix until combined. The dough should be thick and sticky.
5. Roll the dough into balls and place on a baking sheet. Bake for 10-12 minutes.
6. Let the cookies cool on the baking sheet for 5 minutes before transferring to a wire rack.

## Used in this recipe



Capilano Pure Honey

Capilano Pure Honey is a natural, unfiltered honey that is perfect for baking. It has a rich, golden color and a smooth, creamy texture. It is made from the finest honeybees and is a delicious addition to any recipe.

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