

# Beehive Cookies

also known as “Wasp Nests” – No-Bake Czech Christmas Treat



Beehive cookies, sometimes called *Wasp Nests*, are a classic Christmas confection that appears on almost every Czech holiday table. They belong to the family of no-bake cookies, so you can leave your oven switched off for this recipe.

## Ingredients

### Dough

- **240 g** round ladyfingers (*sponge fingers*) – **8.5 oz**
  - Set aside about **40 whole pieces**,
  - Grind the rest (approx. **160 g / 5.6 oz**) into fine crumbs.
- **80 g** unsalted butter, softened – **2.8 oz**
- **80 g** granulated sugar – **2.8 oz**
- **2 Tbsp** dark rum
- **20 g** unsweetened cocoa powder – **0.7 oz**

### Filling

- **50 g** granulated sugar – **1.8 oz**
- **60 g** unsalted butter, softened – **2.1 oz**

- **1 egg yolk**
- A small splash of rum (to taste)
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- **Tip:** Instead of the butter-cream filling, you can fill the beehives with **advocaat (egg liqueur)** or **eggnog liqueur**.

## Instructions

### Dough

1

From the 240 g pack of round ladyfingers, select 40 nice, unbroken pieces and set them aside.

Grind the remaining cookies (about 160 g) into fine crumbs.

2

In a bowl, mix the cookie crumbs with all remaining dough ingredients: softened butter, sugar, rum, and cocoa.

Knead until smooth.

**Refrigerate the dough** for a while to firm up.

3

Dust the inside of the *beehive moulds* (special small plastic moulds used for Czech Christmas cookies) with **powdered sugar** to prevent sticking.

4

Press the chilled dough into each sugared mould.

Using the end of a wooden spoon (or a special beehive tool), create a **cavity** in the centre of each piece.

**Filling**

5

Cream together the **softened butter** and **sugar** until smooth. Add the **egg yolk**, mix well, and finally add a small amount of rum.

Adjust the amount of rum according to your taste.

6

Spoon or pipe the filling into the cavity in each dough piece.

Close each beehive by pressing a **whole ladyfinger** onto the open base.

Carefully remove the finished beehive from the mould and place it onto a tray.

7

**Storage**

Keep the finished cookies in a **paper box lined with baking parchment**, stored in the **refrigerator** until Christmas.

They taste even better after a few days of resting.





