THE J.M. SMUCKER Co

Spiced Honey Cookies

Prep Time	Cook Time	Serves	Difficulty
30 mins	10 mins	50	N/A

Ingredients

- 1 cup (250 mL) butter, softened
- 3/4 cup (175 mL) packed brown sugar
- 3/4 cup (175 mL) honey
- 1 egg
- 2 tsp (10 mL) French vanilla extract
- 3 cups (750 mL) **Robin Hood®** All Purpose Original Flour

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- 1 tsp (5 mL) baking powder
- 1/2 tsp (2 mL) baking soda
- 1 tbsp (15 mL) ground ginger
- 1 tsp (5 mL) ground cinnamon
- 1/2 tsp (2 mL) cardamom
- 1/4 tsp (1 mL) ground nutmeg
- 1/4 tsp (1 mL) salt
- **Decorations:**
- 1 pkg (200 g) cookie icing
- rainbow round décors
- chocolate décors

Directions

Step 1:

Cream butter and sugar in a large bowl of an electric mixer until well combined. Beat in honey, egg and french vanilla extract, scraping down the bowl if necessary.

Step 2:

Combine flour, baking powder, baking soda, spices and salt in a separate bowl. Add flour mixture to butter mixture and beat until dough is formed. Cover with plastic wrap and refrigerate for 1 hour or overnight.

Step 3:

Preheat oven to 350°F (180°C). Line baking sheets with parchment paper.

Step 4:

Divide dough into 4 pieces. Roll one piece of dough on a lightly floured surface about 1/4” (5 mm) thick. Cut out shapes with desired cookie cutters. Place on prepared baking sheets about 1” (2.5 cm) apart. Continue with remaining dough. Gather scraps together and reroll.

Step 5:

Bake in preheated oven, 8-10 minutes. Cool on wire cooling rack. Decorate as desired.

Images

