THE J.M. SMUCKER Co

Honey Cinnamon Empire Cookies

Prep Time	Cook Time	Serves	Difficulty
30 mins	12 mins	30	N/A

Ingredients

- **Cookie:**
- 1 cup (250 mL) butter, softened
- 1/2 cup (125 mL) sugar
- 3/4 cup (175 mL) honey
- 1 egg
- 2 tsp (10 mL) pure vanilla extract
- 2 1/2 cups (625 mL) **Robin Hood®** Original All Purpose Flour

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- 3/4 cup (175 mL) finely chopped pecans, optional
- 2 tsp (10 mL) ground cinnamon
- 1 tsp (5 mL) baking powder
- 1/2 tsp (2 mL) baking soda
- 1/4 tsp (1 mL) salt
- **Filling:**
- 1/2 cup (125 mL) **Smucker's®** Pure Raspberry Jam
- **Topping:**
- 1 pkg (200 g) white cookie icing
- 15 Maraschino cherries, cut in half

Directions

Step 1:

COOKIE: Cream butter and sugar until well combined. Beat in honey, egg and vanilla extract, scraping down bowl if necessary.

Step 2:

Combine remaining ingredients in a separate bowl. Add 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:

Remove mixture from fridge. 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 2 1/2" (6.4 cm) round cookie cutter. 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 10 - 12 minutes. Cool on wire cooling rack.

Step 6:

FILLING: Spread bottoms of half the cookies with jam; top with remaining cookies.

Step 7:

TOPPING: Spread with thin layer of cookie icing and top each with cherry. Let stand until icing is dry.

Images

