

## Soft Honey Cookies

These Soft Honey Cookies with brown sugar, cinnamon, a little ginger, and of course, honey, are so good, they'll be coming back for more.

### Soft Honey Cookies Ingredients

- 1/2 cup (1 stick or 115 grams) unsalted butter, room temperature
- 3/4 cup (135 grams) dark brown sugar
- 1/2 cup (160 grams) clover honey
- 1 egg yolk
- 2 1/4 cups (315 grams) all-purpose flour
- 1 teaspoon baking soda
- 1/2 teaspoon ground ginger
- 1 teaspoon cinnamon
- Pinch of salt



### How to Make Soft Honey Cookies (12 cookies)

In a large bowl, beat the butter and dark brown sugar until light and creamy.

Pour the honey into a glass measuring cup. Separate the egg and use just the egg yolk. Add the honey and egg yolk to the butter mixture. Mix just until combined.

Sift in the flour, baking soda, ginger, cinnamon, and a pinch of salt. Beat just until the dough starts to come together into clumps.

Have your plastic wrap ready. Use your hands to form the dough into a large rectangle. (The dough will be very soft.) Wrap the dough in plastic wrap and place in the refrigerator for 30 minutes to rest.

Place the oven rack in the middle position. Preheat the oven to 350 degrees Fahrenheit.

Line two baking pans or cookie sheets with parchment paper.

Lightly flour your work surface. Dust your rolling pin lightly with flour. Roll out the dough to about 1/2 inch thick. Because the dough is so soft, you might find it easier to dust your hands with flour and pat the dough to about 1/2 inch thick.

Cut out shapes with cookie cutters. I used a 4-inch round cutter to make 12 cookies. (You can use a 3-inch cookie cutter to increase cookie quantity. If so, reduce the baking time to 8-10 minutes.)

With an offset spatula, gently release the cookie shapes from the work surface. Place the cookies onto the parchment-lined baking pans.

Bake one pan of cookies at a time. While you wait for the first batch of cookies to bake, chill the cookies on the other pan in the refrigerator.

Bake for 10-12 minutes or until just golden on the edges. Remove the pan from the oven and transfer to a wire rack to cool completely. The cookies will firm up while they cool. Repeat for the second batch of cookies.

Making even more cookies? Make sure the baking pans are completely cool before baking more batches.

Store cookies in an airtight container for up to 5 days.

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