



## Pumpkin Spice Hot Honey Cookies

Makes 30 cookies

### Ingredients:

- 2 ½ cups all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon ground cinnamon
- ½ teaspoon nutmeg
- ½ teaspoon salt
- ½ cup butter, softened
- ¾ cup sugar
- 1 large egg, lightly beaten
- 2 Tablespoons pumpkin puree
- ½ cup Datil Bee Sweet Hot Honey, any flavor
- 1 teaspoon vanilla



### Instructions:

1. In a bowl combine flour, baking soda, cinnamon, nutmeg and salt. Toss together; set aside.
2. Using an electric mixer and a large bowl, cream together butter and sugar for 5 minutes. Scrape bowl down.
3. In a separate bowl, mix together egg, pumpkin, Datil Bee Hot Honey and vanilla. Add this mixture to butter/sugar until well blended.
4. Add flour mixture to wet ingredients until just combined. Cover and chill in the refrigerator for at least an hour or until dough is firm enough to roll with hands. I like to let chill overnight.
5. Preheat oven to 350F. Line two cookie sheets with parchment paper or silicone baking mat. Scoop pecan sized spoonfuls, roll, and generously top with favorite festive sprinkles or cinnamon sugar. Place 2 inches apart on prepared baking sheets.
6. Bake at 375 for 10-12 minutes or until lightly browned on the bottom. Cool for 10 minutes on wire rack before serving.

Notes: Cinnamon sugar: ¼ cup granulated sugar and 1 tsp ground cinnamon

Best served first 2 days, but can be stored in air tight container for 3-4 days.

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