



Hot Honey Cookies

*Recipe provided by Becky Carlson, Fayetteville GA
Makes a nice Christmas cookie or for any time of year!*

Cream together:

½ cup softened butter

½ cup sugar

Mix together and add to butter and sugar:

1 lightly beaten egg

½ cup honey- all hot or partially hot, to taste



Combine and add gradually to wet ingredients:

2 cups plain flour

2 tsp baking powder

½ tsp salt

1 cup finely chopped pecans

Cover and chill dough overnight. Scoop pecan sized spoonfuls onto baking sheets using parchment paper or silpat mats. Bake at 375 degrees for 10 – 13 minutes or until lightly browned. Cool on wire racks. Store in airtight container.

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