



Rob's Hot Honey Cookies

WET

- ½ cup sugar
- 1 ¼ cup unsalted butter, melted
- ¾ cup honey Datil Bee Awesome
- 1 large egg, lightly beaten
- 1 egg yolk
- 2 teaspoons vanilla

DRY

- 3 ¾ cups flour, all purpose
- 2 teaspoons corn starch
- 1/2 tsp baking soda
- 1 tsp sea salt or kosher
- As needed, sprinkles for topping.



Mix together sugar, honey and melted butter. Add whole egg and yolk; mix well. Whisk aggressively to make a creamy emulsion. Add vanilla, mix together.

Combine flour, corn starch, baking soda, salt. Add half of the dry to wet and blend. Then add remaining half.

Cover and chill dough overnight, or at least 1 hour. Scoop pecan sized spoonfuls onto cookie sheet 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.

Makes 6 - 6 inch cookies or 42 - 2 ½ inch cookies.

Food Guy Kitchens • 5485 Bethelview Rd. Ste 360-128 • Cumming, GA 30040
770-480-6967 • Rob@FoodGuyKitchens.com • www.DatilBeeAwesome.com

