



GRAMMA BEE'S HONEY CITRUS COOKIES

Yield: 32 cookies

Ingredients

- 1 3/4 cups all-purpose flour
- 1/2 teaspoon baking soda
- 1/2 teaspoon cream of tartar
- 1/4 teaspoon salt
- 4 tablespoons unsalted butter, softened
- 1 large egg
- 3/4 cup Gramma Bees All Natural honey
- 1 tablespoon finely grated lemon zest
- 1 tablespoon finely grated orange zest
- 1 teaspoon lemon extract

Directions

1. Preheat oven to 350°F. Line 2 baking sheets with parchment paper or nonstick baking mats.
2. Whisk flour, baking soda, cream of tartar and salt in a small bowl.
3. Beat Gramma Bees All Natural honey and butter in a mixing bowl with an electric mixer on medium-high speed until light and fluffy. Add egg, lemon zest, orange zest and lemon extract, and beat until blended.
4. Gradually add the flour mixture to the wet ingredients, beating on low speed just until combined. Cover and refrigerate the dough for 30-minutes or overnight.
5. Roll the dough into 32 balls (about 1 slightly heaping tablespoon each) with your hands. Place 2 inches apart on the prepared baking sheets.
6. Bake, one batch at a time, until puffed and beginning to crack, 8 to 10 minutes. Cool on the baking sheet for 2 minutes, then transfer to a wire rack to cool completely.