

Pumpkin Spice Honey Cookies

Ingredients

Flour..... 1 $\frac{3}{4}$ cup

Bees & Trees Honey (Mānuka or Native)..... $\frac{1}{4}$ cup

Unsalted Butter (room temp.)..... $\frac{1}{2}$ cup

Light Brown Sugar..... $\frac{3}{4}$ cup

All-Purpose Flour.....2 cups

Large Egg.....1

Pumpkin Pie Spice.....2 tbsp.

Vanilla Extract.....1 tbsp.

Cornstarch.....2 tsp.

Baking Soda.....1 tsp.

A Pinch of Salt



Directions

1. In a large bowl, combine the butter, egg, and sugar. Beat using a mixer until the contents are fluffy and creamy.
2. When the mixture is creamy, add your Bees & Trees honey, pumpkin pie spice, and vanilla. Mix on high for about two minutes until all the ingredients are smooth.
3. Next, add the flour, cornstarch, baking soda, and a dash of salt and mix until the dough is combined and smooth.



4. Using a spoon, form 18 mounds of the dough. Place these evenly on a large plate before covering them with plastic wrap and chilling them in the fridge for three hours. This chilling process is what will give these tasty cookies their fluffy texture.
5. After the dough has chilled for the right amount of time, preheat the oven to 350°F.
6. Place the mounds of dough on a well-greased or lined baking sheet about two inches apart, ensuring they are spread evenly.
7. Place baking sheet in the oven and bake for 8-9 minutes, depending on how fluffy and soft you want them. If you want your cookies a little firmer, feel free to leave them in the oven for a few more minutes. Just keep an eye on them!
8. Allow the cookies to cool on the pan for five minutes, then transfer them to a rack and cool for 5-10 more minutes.