

From the National Honey Board's Home Is Where Your Honey Is: A Collection of Recipes

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Ginger-Bee Cookies: makes about 3 dozen cookies

Ingredients:

- 1 & ½ cups honey
- ¾ cup butter or margarine, softened
- 1 egg
- 5 cups all-purpose flour
- 2 teaspoons baking powder
- 1 Tablespoon ground ginger
- 1 Tablespoon ground cinnamon
- 1 teaspoon ground cloves

Directions:

- In large bowl, cream honey & butter till light & fluffy
- Beat in egg
- Add flour, baking powder, ginger, cinnamon, & cloves
- Mix till combined
- Wrap dough in plastic wrap and refrigerate at least 2 hours
- When dough is chilled, divide dough in half; return one half to refrigerator
- Dust work surface & dough with flour
- Roll out dough to ¼ inch thick
- Cut into desired shapes using cookie cutter
- Transfer to well greased baking sheet
- Bake @ 350 degrees F. for 10 to 12 minutes
- Remove cookies from sheet and cool on wire rack