

HONEY SHORTBREAD COOKIES

(Uses a stand-type mixer and Nordic Ware Honey Bee cookie stamps)

Dough:

1 ¼ cups all purpose flour

2 Tbsp honey “caramel” (see note, below)

½ tsp salt

½ cup unsalted butter, slightly softened

¼ tsp vanilla extract (or lemon extract or almond extract)

Glaze:

2 Tbsp honey “caramel”, warmed slightly to the consistency of regular honey

Instructions:

Beat all ingredients except flour with stand mixer until fluffy and thoroughly combined using paddle attachment.

Add ½ the flour to the mixture, mixing with wooden spoon just enough to blend the ingredients, then add the other half of the flour and blend again.

Flatten dough into a 1” thick pancake, wrap with plastic wrap, and refrigerate for ½ hour.

Divide chilled dough into six equal pieces and shape into slightly flattened balls.

Press cookies onto parchment-lined baking sheet using oiled and floured honeycomb cookie stamp to press design into cookies until dough just starts to ooze from the sides. Extra effort may be needed to remove the stamp from the cookie, using a butter knife or similar to carefully pry the cookie from the stamp. Chilling the stamp is often helpful. Refresh flour after each cookie. Place cookies and sheet in freezer for 15 minutes.

Bake in preheated oven at 325 degrees for 18-20 minutes, until they are a pale golden color and the center doesn’t look wet.

Allow to cool thoroughly on cookie rack.

Drizzle softened (gently warmed) honey “caramel” into the cells of the honeycomb pattern, using a chopstick or similar to place one or two drops into each cell. Do not overfill.

Note: Honey “caramel” is just dehydrated honey, reduced to about ½ of its original volume. Pour regular honey into an oven-safe pan, and warm in 170 degree oven for about 2 -3 hours. It should solidify to a soft caramel consistency, holding firmly together but remaining stretchy and malleable.

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