

# Honey & Lemon Cookies



Enjoy! Jackie Allen's Recipe

## Ingredients

4 tablespoons unsalted butter, softened  
1/4 cup light olive oil  
1/3 cup sugar  
1/3 cup honey  
1 large egg  
1/4 teaspoon lemon extract or 1/8 teaspoon lemon oil  
1/4 teaspoon vanilla  
Finely grated zest of 2 lemons  
1 cup all-purpose flour  
1/2 cup whole-wheat flour (or more all purpose flour)  
2 tablespoons cornstarch (substitute potato cornstarch)  
3/4 teaspoon baking powder  
1/2 teaspoon salt

## Icing

1/2 cup packed powder sugar  
1 teaspoon honey  
1 teaspoon freshly grated lemon zest  
1-2 tablespoons lemon juice  
Colored sprinkles or cinnamon for decoration (optional)



## Directions

1. Position racks in the middle of the oven; preheat oven to 375° F. Line baking sheets with parchment paper or a nonstick baking cookie sheet.
2. Beat butter, oil, sugar, honey, egg, lemon extract (or lemon oil), vanilla and zest from 2 lemons in a large bowl with an electric mixer on medium speed until light-colored and well combined.
3. Whisk all-purpose flour, whole-wheat flour, cornstarch, baking powder and salt in a medium bowl until combined. Add the dry ingredients to the butter mixture; mix on low speed to combine. Using an oiled tablespoon measure, drop 12 spoonfuls of dough onto baking sheet.
4. Bake until the cookies look dry on top and the edges are beginning to turn golden, 9 to 11 minutes. (For softer cookies, watch carefully and don't overcook.) Cool cookies on the baking sheet on a wire rack until completely cool.
5. When the cookies are cool, make the icing - beat confectioners' sugar, honey, 1 teaspoon lemon zest in a small bowl with enough lemon juice to make a desired drizzling consistency.
6. Spoon into a small sealable plastic bag and cut a tiny hole in the corner of the bag. Pipe or drizzle the icing in concentric circles or zigzags onto the cooled cookies. Add tiny colored sprinkles for a sparkle effect

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