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Honey Cookies ♦

Honey cookies are a delicious treat that can be enjoyed any time of the year. These cookies have a rich, sweet flavor and a soft, chewy texture. They are made with simple ingredients like flour, butter, sugar, eggs, and of course, honey. Honey cookies are perfect for parties, holidays, or just as a special treat for yourself. They are easy to make and always a crowd pleaser.

Recipe Type: Standard

Prep Time: 15 mins

Cook Time: 10 mins

Total Time: 25 mins

Recipe Yield: 300 grams

Number of Servings: 30

Serving Size: 10 g

Ingredients

250 g	Flour
150 g	Butter
100 g	Sugar
2 pieces	Eggs

100 g	Honey
1 tsp	baking powder
1 tsp	vanilla extract
0.5 tsp	salt

Directions

Step 1

Mixing

In a mixing bowl, cream together the butter and sugar until light and fluffy.

Prep Time: 5 mins

Cook Time: 0 mins

Step 2

Mixing

Add the eggs, one at a time, beating well after each addition. Stir in the honey and vanilla extract.

Prep Time: 5 mins

Cook Time: 0 mins

Step 3

Mixing

In a separate bowl, whisk together the flour, baking powder, and salt. Gradually add the dry ingredients to the wet ingredients, mixing until just combined.

Prep Time: 5 mins

Cook Time: 0 mins

Step 4

Refrigerating

Cover the dough with plastic wrap and refrigerate for at least 1 hour.

Prep Time: 60 mins

Cook Time: 0 mins

Step 5

Preheating

Preheat the oven to 350°F (175°C). Line a baking sheet with parchment paper.

Prep Time: 5 mins

Cook Time: 0 mins

Step 6

Rolling

Roll the dough into small balls and place them on the prepared baking sheet. Flatten each ball slightly with the back of a fork.

Prep Time: 5 mins

Cook Time: 0 mins

Step 7

Baking

Bake for 10-12 minutes, or until the edges are golden brown. Remove from the oven and let cool on the baking sheet for 5 minutes, then transfer to a wire rack to cool completely.

Prep Time: 0 mins

Cook Time: 10 mins

Nutrition Facts

Calories: 150 kcal

Fat: 9 g

Protein: 2 g

Carbohydrates: 16 g

Nutrition Facts

Proteins

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Protein	2 g	11.76%	11.76%

Carbohydrates

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Carbohydrates	16 g	29.09%	32%
Fibers	0 g	0%	0%
Sugars	10 g	N/A	N/A
Lactose	0 g	N/A	N/A

Fats

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Monounsaturated Fat	3 g	N/A	N/A
Saturated Fat	6 g	27.27%	35.29%
Fat	9 g	32.14%	36%
Cholesterol	35 mg	N/A	N/A

Vitamins

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Vitamin A	4 iu	0.44%	0.57%

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Vitamin C	0 mg	0%	0%
Vitamin B6	0 mg	0%	0%
Vitamin B12	0 mcg	0%	0%
Vitamin E	2 mg	13.33%	13.33%
Vitamin D	0 mcg	0%	0%

Minerals

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Sodium	100 mg	4.35%	4.35%
Calcium	2 mg	0.2%	0.2%
Iron	4 mg	50%	22.22%
Potassium	40 mg	1.18%	1.54%
Zinc	2 mg	18.18%	25%
Selenium	2 mcg	3.64%	3.64%

Recipe Attributes

Events

Christmas

Thanksgiving

Birthday

Valentine's Day

New Year

Anniversary

Back to School

Picnic

Cuisines

Italian

Indian

Mexican

Vietnamese

American

Middle Eastern

Nutritional Content

Low Calorie

High Protein

Low Fat

Low Carb

High Fiber

Low Sodium

Meal Type

Snack

Supper

Difficulty Level

Easy

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