

Honeybee Cookies

 Vegetarian

READY IN



45 min.

SERVINGS



36

CALORIES



69 kcal

DESSERT

Ingredients

- 0.5 teaspoon baking soda
- 0.5 cup brown sugar packed
- 0.5 cup butter softened
- 1 eggs
- 1.5 cups flour all-purpose
- 0.5 teaspoon ground cinnamon
- 0.5 cup honey
- 0.5 teaspoon salt

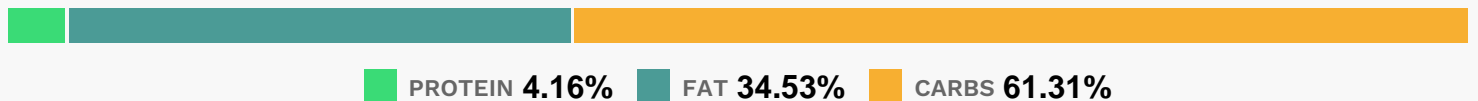
Equipment

- bowl
- baking sheet
- baking paper
- oven
- wire rack

Directions

- Preheat oven to 375 degrees F (190 degrees C). Line baking sheets with parchment paper.
- In a medium bowl, beat the butter, brown sugar, hone and egg on medium speed, scraping bowl constantly, until smooth.
- Stir in the flour, baking soda, salt and cinnamon.
- Mix until just combined.
- Drop dough by teaspoonfuls onto an ungreased or parchment lined baking sheet.
- Bake until set and light brown around edges (surfaces of cookies will appear shiny), 7 to 9 minutes.
- Let stand 3 to 5 minutes before removing cookies to a wire rack to cool.

Nutrition Facts



Properties

Glycemic Index:5.06, Glycemic Load:4.9, Inflammation Score:-1, Nutrition Score:1.0465217367948%

Nutrients (% of daily need)

Calories: 69.3kcal (3.47%), Fat: 2.72g (4.19%), Saturated Fat: 1.67g (10.42%), Carbohydrates: 10.88g (3.63%), Net Carbohydrates: 10.72g (3.9%), Sugar: 6.85g (7.61%), Cholesterol: 11.33mg (3.78%), Sodium: 70.66mg (3.07%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 0.74g (1.48%), Selenium: 2.25µg (3.21%), Vitamin B1: 0.04mg (2.77%), Folate: 10.33µg (2.58%), Manganese: 0.05mg (2.33%), Vitamin B2: 0.03mg (2.01%), Vitamin A: 85.47IU (1.71%), Iron: 0.31mg (1.71%), Vitamin B3: 0.32mg (1.6%)