

Honey Bee Cookies

Makes about 3 dozen.



If your family would like to try it, you will need:

$\frac{1}{2}$ cup margarine or butter (softened)

$\frac{1}{2}$ cup packed brown sugar

$\frac{1}{2}$ cup honey

$\frac{1}{2}$ tsp. ground cinnamon

$1 \frac{1}{2}$ cup flour

$\frac{1}{2}$ tsp. baking soda

$\frac{1}{2}$ tsp. salt

1 egg

All you need to do is:

1. Preheat oven to 375°.
2. Mix margarine, brown sugar, honey and egg until smooth.
3. Stir in remaining ingredients.
4. Drop teaspoonfuls of dough onto ungreased cookie sheets (note: dough may be runny, but that's ok).
5. Bake 7-9 minutes or until light brown on the edges (Note: surface will appear shiny).
6. Let stand 3-5 minutes before removing with a metal spatula onto a wire rack.

Variations:

Stir in 1 cup shredded bran cereal into the batter to make "Honey-Bran Cookies", or try 1 cup shredded coconut and they're "Honey-Coconut Cookies," or make "Honey-Cinnamon Cookies," by sprinkle the cookies, right after removing them from the oven, with mixture of 2 T. sugar and $\frac{1}{2}$ tsp. ground cinnamon.