

STAMPED HONEY COOKIES



CANADA AGRICULTURE AND FOOD
MUSEUM – MUSÉE DE L'AGRICULTURE
ET DE L'ALIMENTATION DU CANADA

Program

Online

Location:

View all programs at the [Canada Agriculture and Food Museum](#)

Sweet as honey, these stamped cookies are a delicious addition to afternoon tea!

Ingredients

- ½ cup (125 mL) butter, softened
- ¾ cup (175 mL) light brown sugar
- 3 tbs (45 mL) honey
- 1 egg, at room temperature
- 1 tsp (5 mL) vanilla extract
- 2 cups (500 mL) all-purpose flour
- ½ tsp (2.5 mL) ground cinnamon
- ½ tsp (2.5 mL) baking soda
- ½ tsp (2.5 mL) salt
- ½ cup (125 mL) granulated sugar, for rolling

Preparation

STAMPED HONEY COOKIES | 2

1. Using a stand or hand mixer, cream the sugar and softened butter together until light and fluffy.
2. Add the honey, egg, and vanilla extract and mix until smooth.
3. In a separate bowl, combine the all-purpose flour, ground cinnamon, baking soda, and salt.
4. Add the dry ingredients to the creamed mixture. Mix until fully incorporated.
5. Roll the dough into golf-ball sized cookie balls.
6. Roll the balls in the granulated sugar. This will ensure the cookie stamps do not stick to the dough after pressing down and releasing.
7. Position the cookie stamps directly on top of each cookie, then press down until the dough spreads towards the edges. Release the stamp.
8. Place the stamped cookie dough onto a parchment paper-lined baking sheet, a few inches apart from each other.
9. Chill the cookies on the baking sheet in the refrigerator for at least 30 minutes before baking.
10. When ready to bake, preheat your oven to 350°F (180°C).
11. Bake for eight to nine minutes, being careful not to overbake! Cookies are done when the bottoms are slightly golden.
12. Let the cookies cool for five minutes before transferring them to a cooling rack. Store in an airtight container.

Yields 16 large cookies.

Tips

- Chilling the dough for 30 minutes to an hour will keep the cookies from over spreading in the oven.
- Don't skip rolling the dough in granulated sugar! This will keep the dough from sticking onto the stamp. If the dough still sticks to the stamp, lightly dust your stamp with flour before pressing down into the dough.