

HONEY CHOCOLATE CHIP COOKIES



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

Program Online

Location:

Ingredients

- ½ cup (125 mL) honey
- ½ cup (125 mL) butter
- 1 egg
- ½ tsp (2.5 mL) vanilla extract
- 1 ½ cups (375 mL) all-purpose flour
- ½ tsp (2.5 mL) baking soda
- ¼ tsp (1 mL) baking powder
- ½ tsp (2.5 mL) salt
- 1 cup (250 mL) chocolate chips

Preparation

1. Preheat oven to 350°F (180°C). Line a baking sheet with parchment paper and set aside.
2. In a large bowl, cream honey and butter together. Add the egg and vanilla. Mix until smooth.
3. In another small bowl, combine the flour, baking soda, baking powder, and salt.

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4. Pour dry ingredients over butter mixture and stir using a rubber spatula just until combined. Stir in the chocolate chips.
5. Using a small ice cream scoop, drop rounded balls of dough on the prepared baking sheet. -Bake for nine-minutes or until the edges are golden. -Remove from the oven and let cool for five-minutes before transferring onto a rack.

Yield: 22 to 24 cookies.