



Icebox Honey Cookies

Total Time Prep: 20 Min. + Chilling Bake: 15 Min./Batch

1 batch at a time in Jill's mixer

Ingredients

- 1-1/2 cups shortening
- 2 cups packed brown sugar
- 2 large eggs, room temperature
- 1/2 cup honey
- 1 teaspoon lemon extract ✦
- 4-1/2 cups all-purpose flour
- 2 teaspoons baking soda
- 2 teaspoons baking powder
- 1 teaspoon salt
- 1 teaspoon ground cinnamon

1/2 Batch

- 3/4 cups shortening
- 1 cup packed brown sugar
- 1 large egg, room temperature
- 1/4 cup honey
- 1/2 teaspoon lemon extract
- 2 1/4 cups all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon baking powder
- 1/2 teaspoon salt
- 1/2 teaspoon ground cinnamon



If using lemon oil, use 1/4 the amount of extract

1/2 Batch makes ~ 39 Cookies

Directions

- 1** In a large bowl, cream shortening and brown sugar until light and fluffy, 5-7 minutes. Add eggs, one at a time, beating well after each addition. Beat in honey and extract. Combine remaining ingredients; gradually add to creamed mixture and mix well.
- 2** Shape into two 12-in. rolls; wrap each in plastic. Refrigerate 2 hours or until firm.
- 3** Preheat oven to 325°. Unwrap and cut into 1/4-in. slices. Place 1 in. apart on ungreased baking sheets. Bake until golden brown, 12-14 minutes. Remove to wire racks to cool.