Recipe for Honey Cookies



|ngredients

2/3 cup shortening

2/3 cup sugar

2 large eggs

1 1/3 cup honey

2 tsp Lemon extract

5 1/2 cups flour

2 tsp baking soda

2 tsp salt

Frosting:

2 cup powdered sugar

4 tbs heavy whipping cream

1 tsp lemon extract

dash salt

food coloring (whatever color you like)

Directions

Blend shortening and sugar

add egg and beat well

add honey and lemon and mix well

slowly add dry ingredients (use paddle on electric mixer)

Flatten dough into two circles on waxed paper and chill overnight

Roll out onto a floured surface to 1/4 inch thick

cut into 3 inch circles

Bake on greased cookie sheet at 375 for 8-10 minutes (till firm)

Cool. Frost with icing.

Leave out over night to dry,



Kowanda's Favorite