

Spiced Orange Cookies

Ingredients

- 225g plain flour
- 1 teaspoon bicarb soda
- 1 teaspoon cinnamon
- 75g soft brown sugar
- 75g butter, diced
- 2 tablespoons 950g honey
- Zest of one orange
- 2 teaspoons (10g) orange juice



Method

1. Preheat the oven 180°C or 160°C if your oven is fan forced.
2. Place the butter, sugar, honey, orange zest and orange juice in a saucepan and heat gently until the sugar has dissolved and the butter has melted.
3. Whisk together the dry ingredients, then add the wet ingredients. Mix together well until it forms a soft smooth ball of dough. Press into a disc, place in a plastic bag and chill for ½ an hour.
5. Roll dough out between 2 sheets of baking paper until roughly 3mm thick. Cut shapes and place on a lined baking tray.
6. Bake for around 12 – 15 mins. The cookies are ready when the edges on the base are golden.

Leave to cool for 2 minutes before moving to a cooling rack.

Tips

- To ensure your cookies hold their shape whilst they are baking, once they are on the baking tray, place them in the fridge or freezer for 5 – 10 mins before baking.
- Generally, these are a crisp cookie so roll them thin and bake them until they change to a deeper colour.
- If you like your cookies a little softer then take them out of the oven a couple of minutes earlier, or roll them thicker and cook for the same time as above.