

# Honey Crystal Cookies

Here is a healthy alternative to the traditional sugar cookie recipe because you replace sugar with Honey Crystals, a natural sweetener. It's also less messy than baking with traditional honey.

## Ingredients:

2 3/4 cups all-purpose flour  
1 cup butter, softened  
1 1/2 cups Honey Crystals  
1 egg, beaten  
1 teaspoon baking soda  
1/2 teaspoon baking powder  
1 teaspoon real vanilla extract

## Directions:

Preheat oven to 375 degrees F.

1. In a small mixing bowl, stir together the flour, baking soda, and baking powder, then set aside.
2. In a large mixing bowl, cream together the butter and Honey Crystals until smooth.
3. Beat in the egg and vanilla; gradually blend in the dry ingredients.
4. Roll dough into balls, and place them onto ungreased cookie sheets. Sprinkle cookies with Honey Crystals.
5. Bake 8 to 10 minutes or until golden brown. Allow cookies to stand on cookie sheets for about two minutes. Remove cookies from cookie sheets and placing them on wire racks until they are completely cool. Enjoy!

