



Christmas Spiced Cookies

Ingredients:

- 80g butter
- 80g honey
- 100g sugar
- 1 egg
- 270g plain flour
- 1tsp baking soda
- 1tsp cocoa powder
- 4tsp mixed spice (or 1tsp cinnamon, 1tsp ground cloves, ½ tsp ground coriander, ¼ tsp nutmeg)

Method:

1. In a pan melt butter with sugar and honey over low heat
2. Let cool slightly
3. Add flour, baking soda, cocoa powder, spices and egg
4. Mix to form dough
5. Roll out thinly on floured surface
6. Cut out the shapes
7. Place on baking tray lined with greaseproof paper
8. Bake for 8-10 minutes at 170-180°C

