

Buckwheat Honey Spice Cookies (Kathy)

2 cups all-purpose flour (Spooned and leveled)

1 and $\frac{1}{2}$ teaspoons baking soda

1 teaspoon ground cinnamon

$\frac{1}{2}$ teaspoon ground nutmeg

$\frac{1}{2}$ teaspoon salt

1 cup sugar

$\frac{3}{4}$ cup Crisco (they flatten with butter/margarine)

1 large egg

$\frac{1}{4}$ cup buckwheat honey

$\frac{1}{4}$ cup sugar for coating cookies

Preheat oven to 350 degrees. In a medium bowl, whisk together flour, baking soda, cinnamon, nutmeg, and salt. In a shallow bowl, place $\frac{1}{4}$ cup sugar aside for coating.

With an electric mixer, beat Crisco and 1 cup sugar until combined. Beat in egg and then buckwheat honey until combined. Reduce speed to low; gradually mix in dry ingredients, just until a dough forms.

Pinch off and roll dough into balls, each equal to 1 tablespoon. Roll balls in reserved sugar to coat. I used a #50 cookie scoop, about 1 and $\frac{1}{2}$ " in diameter.

Arrange balls on baking sheets, about 3 inches apart. Bake, one sheet at a time, until edges of cookies are just firm, 10 to 15 minutes. (The tops will start to look cracked.) Cool 1 minute on baking sheets; transfer to racks to cool completely.

I actually baked 2 sheets at a time, you just have to watch them. I also doubled the recipe, and the dough worked fine.

Store in an airtight container up to 4 days.