

Zucchini Bread Recipes

Salted Honey Cinnamon Cookies – Classic Snack Recipe

15 min Prep time	**12 min** Cook time	**27 min** Total time
4 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 1/2 cup unsalted butter, softened
- [ ] 1/3 cup honey
- [ ] 1/2 cup brown sugar, packed
- [ ] 1 tsp vanilla extract
- [ ] 1 large egg
- [ ] 1 1/2 cups all-purpose flour
- [ ] 1 tsp ground cinnamon
- [ ] 1/2 tsp baking soda
- [ ] 1/4 tsp sea salt, plus extra for sprinkling

Instructions

1. Preheat the oven to 350°F (175°C). Line a baking sheet with parchment paper.



2. In a large bowl, cream together the softened butter, brown sugar, and honey until light and fluffy.



3. Add the egg and vanilla extract; beat until fully incorporated.



4. In a separate bowl, whisk flour, cinnamon, baking soda, and 1/4 tsp sea salt.



5 Gradually blend the dry mixture into the wet, stirring just until a dough forms.



6 Drop rounded tablespoons of dough onto the prepared sheet, spacing 2 inches apart, and sprinkle a tiny pinch of sea salt on each.



7 Bake for 10-12 minutes until the edges are lightly golden. Let cool on the sheet for 5 minutes before transferring to a wire rack.



Nutrition per serving

210 kcal	2 g	30 g	9 g
Calories	Protein	Carbs	Fat

Tips & notes

- If you prefer a crispier edge, bake an extra minute, but watch closely.
- For a deeper flavor, toast the cinnamon gently before adding it to the dry mix.
- A drizzle of extra honey on warm cookies adds a glossy finish.