

Candy Corn Shaped Honey Cookies

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Ingredients:

2 1/2 cups all-purpose flour
1 1/2 teaspoons baking powder
1/2 teaspoon baking soda
1/2 cup (1 stick) butter, softened
1 cup sugar
1 large egg
1/2 cup honey
1 teaspoon vanilla extract



Whisk together the flour, baking powder, and baking soda. In a large bowl, beat butter, sugar, and egg with a mixer until creamy. Add the honey and vanilla and mix until well blended. Gradually add the flour mixture.

Move dough onto counter and cut into three pieces. Leave one piece plain and, using food coloring, dye the second piece yellow and the third piece orange. Knead the color into the dough, using extra flour to coat your hands so the dough doesn't stick.

Line a 9 x 5 inch bread pan with plastic wrap. Press the dough into the pan one color at a time, spreading each layer across the entire pan. Refrigerate for at least two hours.

Preheat oven to 350°F (180°C). Remove the dough from the bread pan and cut it into 1/4-inch to 1/2-inch thick slices. Cut each slice into six triangles. Place cookies on cookie sheets lined with parchment paper and bake for 8 to 10 minutes. Let sit on baking sheet for two minutes, then remove to wire racks to cool completely.

Store covered. Makes about 6 dozen, depending on the thickness of the cookies.

