

# Soft Honey Cutout Cookies

## Ingredients

### For the Honey Cookies

- 1.5 cup salted butter, softened at room temperature 226 grams
- 1.5 cup light brown sugar, packed 217 grams
- 0.75 cup honey
- 4.5 cups all-purpose flour, spooned & leveled 405 grams
- 1.5 and 0.75 tsp cinnamon
- 0.38 tsp nutmeg
- 0.75 tsp salt

## Instructions

1. **Make the Cookie Dough:** Beat butter in a large mixing bowl with an electric mixer on high speed until creamed. Add the brown sugar and mix until well creamed together, about 1 minute. Add the honey and mix until combined. Add the dry ingredients, and mix until a dough forms. Add 1-2 tsp of milk if your dough is a bit crumbly - it shouldn't be if you measured the flour correctly. Check it by pressing it together in your hand - it should be smooth and not crumbly.
2. **Roll and Chill:** Divide the dough into two halves, and roll each one out to 3/8" thickness between sheets of parchment paper. (Use a ruler to check this, or just eyeball halfway between 1/4 and 1/2 inch. This is the perfect thickness for these cookies – trust! Even 1/2" is perfect – but don't go lower than 3/8") Place the rolled dough, still sandwiched in parchment paper, on a baking sheet and cover loosely with a clean kitchen towel. Chill for about 2 hours in the refrigerator or about 1 hour in the freezer, until chilled and firm.
3. **Cut out Cookies:** Preheat your oven to **350° F**. Line baking sheets with parchment paper or silicone baking mats. Cut shapes out of the chilled dough and place cookies a couple inches apart on your prepared baking sheet. If the cookies are no longer firm and cold to the touch from working with the dough, pop the pan back in the fridge or freezer for 5 to 15 minutes to re-chill so that the cookies hold their shape when baked (it's fine to bake them from frozen).

While the cookies are baking, combine your dough scraps, roll out, and cut more cookies. Repeat this until all remaining dough is gone! You will need to chill the dough for a bit again once you roll the scraps back out so that it's firm enough to cut the shapes easily. (Roll it back out between the parchment each time for ease.)

4.       **Bake:** Bake cookies for 9-10 minutes. The cookies should appear just set, and will look a tad puffy. Don't be tempted to over bake them! Let them cool on baking sheet for 5-10 minutes and then transfer to a wire rack to finish cooling.