

Honey Sugar Cookie w/Beet Icing

This naturally- colored cookie is Kid-Approved and full of antioxidants!



Ingredients for cookies

- 1 cup butter, softened
- 1 cup brown sugar
- ½ cup honey
- ¼ cup molasses
- 1 large egg
- 1 teaspoon vanilla extract
- 3 cups all-purpose flour
- 1 teaspoon baking soda
- ½ teaspoon baking powder
- ½ teaspoon salt
- 1 teaspoon ground cinnamon
- ½ teaspoon ground ginger
- ¼ teaspoon ground cloves

Serves **8 servings**

Preparation for Cookies

1. Cream the butter and brown sugar together in a large bowl until light and fluffy.
2. Add the honey, molasses, egg, and vanilla extract to the butter mixture, and beat until well combined.
3. In a separate bowl, whisk together the flour, baking soda, baking powder, salt, cinnamon, ginger, and cloves.
4. Gradually add the dry ingredients to the wet ingredients, mixing until just combined.
5. Roll the dough into balls (about 1 inch in diameter) and place them on the prepared baking sheets, spacing them about 2 inches apart.
6. Flatten each ball slightly with the bottom of a glass or your hand.

7. Bake for 8-10 minutes & allow the cookies to cool for a few minutes.

Ingredients for Icing

- 1 cup butter, softened
- 1 cup honey
- 2 tablespoon dried beet powder (buy or make your own by dehydrating & grinding beets)
- 2 tablespoons beet juice
- 1 teaspoon vanilla extract

Preparation for Beet Icing

1. Mix honey and butter in a mixer for 1 minute
2. Add beet powder mix until combined.
3. Add the beet juice gradually, stirring constantly, until you reach your desired consistency.
4. Stir in the vanilla extract.
5. Adjust the color and consistency by adding more beet powder or liquid as needed.