

## *Christmas Cookies*

### **Ingredients**

2/3 c. honey

1 c. sugar

½ c. butter

1 egg

1/3 c. water

½ t. salt

4 c. flour

1 t. baking soda

1 t. cinnamon

½ t. allspice

1 c. nuts, chopped (I like pecans)

### **Directions**

- Cook honey, sugar, and butter in small pan over medium heat for five minutes and allow to cool. Stir several times while cooking.
- Beat egg and 1/3 c. water.
- Sift together salt, flour, soda, cinnamon, and allspice. Add chopped nuts.
- Combine all of the different mixtures. If dough seems very soft, add a little extra flour. It is a sticky dough but will firm up after being refrigerated. Put dough in refrigerator overnight.
- Roll out dough on floured surface, cut with miniature cookie cutters, and bake at 350 to 375 degrees on ungreased cookie sheets until lightly browned (~8 minutes).