

Helergon Kitchen

Salted Honey Cinnamon Cookies – Easy Snack Recipe

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

Ingredients

Dry Ingredients

- [ ] 2 1/4 cups all-purpose flour
- [ ] 1/2 tsp baking soda
- [ ] 1/4 tsp baking powder
- [ ] 1/2 tsp ground cinnamon
- [ ] 1/4 tsp sea salt

Wet Ingredients

- [ ] 1/2 cup unsalted butter, softened
- [ ] 1/2 cup honey
- [ ] 1/4 cup brown sugar, packed
- [ ] 1 large egg
- [ ] 1 tsp vanilla extract
- [ ] 1 tsp lemon zest

Finishing

- [ ] Coarse sea salt, for sprinkling

Instructions

1. Preheat the oven to 350°F (175°C) and line two baking sheets with parchment paper.
2. In a medium bowl, whisk together flour, baking soda, baking powder, cinnamon, and sea salt; set aside.
3. Using a handheld mixer, cream the softened butter with honey and brown sugar until light and fluffy, about 2 minutes.
4. Add the egg, vanilla, and lemon zest; mix until just combined.
5. Gradually stir in the dry ingredients, mixing just until the dough comes together; avoid over-mixing.
6. Scoop rounded tablespoons of dough onto the prepared sheets, flatten gently, and sprinkle each with a pinch of coarse sea salt.
7. Bake for 10-12 minutes, until the edges are lightly golden but the centers still look soft.
8. Allow the cookies to rest on the sheet for 2 minutes, then transfer to a wire rack to cool completely.

Nutrition per serving

120 kcal	2 g	18 g	5 g
Calories	Protein	Carbs	Fat

Tips & notes

- If you prefer a chewier texture, bake for the shorter time and let them finish setting on the rack.
- For extra sparkle, drizzle a thin glaze of honey over the cooled cookies.
- Try adding a pinch of ground cardamom for a subtle exotic twist.