

Treasure Barrel

Salted Honey Cinnamon Cookies – Easy Snack Recipe

15 min Prep time	**10 min** Cook time	**25 min** Total time
4 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Cookie Base

- [ ] 2 cups all-purpose flour
- [ ] 1/2 teaspoon baking soda
- [ ] 1/4 teaspoon salt
- [ ] 1/2 cup unsalted butter, softened
- [ ] 1/3 cup salted honey
- [ ] 1/2 cup brown sugar, packed
- [ ] 1 large egg
- [ ] 1 teaspoon vanilla extract
- [ ] 2 teaspoons ground cinnamon

Finishing Touch

- [ ] 1 tablespoon flaky sea salt, for sprinkling

Instructions

1. Preheat the oven to 350°F (175°C). Line a baking sheet with parchment paper.
2. In a bowl, whisk together flour, baking soda, and salt; set aside.
3. In a large mixing bowl, cream softened butter with salted honey and brown sugar until light and fluffy; this should take about 2-3 minutes.
4. Add the egg, vanilla extract, and ground cinnamon; mix until just combined.
5. Gradually fold in the dry flour mixture, careful not to over-mix; the dough will be slightly sticky.
6. Scoop rounded tablespoons of dough onto the prepared sheet, spacing 2 inches apart. Lightly press the tops and sprinkle each with a pinch of flaky sea salt.
7. Bake for 9-11 minutes, until the edges turn a soft golden brown and the centers remain slightly soft.
8. Allow cookies to cool on the sheet for 5 minutes, then transfer to a wire rack to finish cooling.

Nutrition per serving

210 kcal	2 g	30 g	9 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the dough sticks to your hands, dampen them slightly with water.
- For extra chewiness, add a tablespoon of oat flour.
- A light drizzle of extra honey on warm cookies adds a glossy finish.