Cinnamon and Honey Cookies



Makes 7

Ingredients

90g Fate All-purpose mix
25g margarine
½ tsp cinnamon
¼ tsp baking powder
25g dark brown sugar
25g honey
2 dessert spoons of cold water

Method

1. Preheat the oven to 180 degrees Celsius and line a large baking tray with parchment paper.
2. Place the all-purpose mix, baking powder and cinnamon into a mixing bowl and the rub in the margarine until it resembles fine breadcrumbs.
3. Add the brown sugar and honey and mix until combined.
4. Add the water gradually while stirring until a dugh forms.
5. Separate the dough into 7 pieces, rolling each into a ball using your hands and pressing them flat on the baking tray. Ensure there is lots of space to allow the cookies to expand.
6. Bake for 10 minutes until golden, remove from the oven and allow to cool before removing from the baking tray.

Credit to @growingupwithpku on Instagram for the amazing recipe!

