Honey Bee Sugar Cookies

INTERMEDIATE • 2 HOURS 45 MINS

A drizzle of Capilano Pure Honey brings a beautiful golden sweetness to these buttery sugar cookies, making them anything but ordinary. Dipped in golden chocolate and topped with candy bees, they're the sweetest little showstoppers for any occasion.

SKILL LEVEL	PREP TIME	COOKING TIME	SERVINGS
Intermediate	30 min (+ 2 hrs chilling)	12 mins	24 cookies

Ingredients

- 100g unsalted butter, softened
- ¼ cup Capilano Pure Honey

Method

1. Beat butter, Capilano Pure Honey and sugar until pale and fluffy (2–3 minutes), then beat in egg and vanilla extract until smooth.

Visit capilanohoney.com.au to learn how to swap honey for sugar in your recipes.

Share your creations with us! Simply tag #honeylovers & @capilanohoney on Instagram or Facebook and you could be featured on our page!

- ¼ cup caster sugar
- 1 large egg, room temperature
- 1 tsp vanilla extract
- 1¾ cups plain flour
- ½ tsp baking powder
- ¼ tsp salt
- 200g white chocolate
- 1–2 tsp coconut oil
- Yellow food colouring
- Candy Bees, for decorating

Used in this recipe

Pure Honey

Smooth, sweet and perfectly balanced, generations of Aussies have grown up with Capilano Pure Honey. Made by Aussie bees and their beekeepers, our signature blend of eucalypt and ground flora honey is the taste you know and love.

Make the Sweet Switch
Honey tastes twice as sweet as sugar, so you need less in your baking, drinks and savoury recipes. Learn more about how to swap Capilano for sugar in your recipes here.

Method

2. Fold in flour, baking powder and salt. Mix just until combined. The dough will be soft but not sticky.

3. Place dough between two sheets of baking paper and roll out until 0.5cm thick. Place on a baking tray and chill for 2 hours, or ideally overnight.

4. Preheat the oven to 160°C fan-forced (170°C conventional). Line a baking tray with baking paper.

5. Using a cookie cutter, cut cookies and place on a baking tray. Roll out the remaining dough, and repeat. Bake for 10–12 minutes, until edges are just set and tops look matte but pale. The cookies will firm up as they cool.

6. Melt white chocolate with coconut oil in a microwave-safe bowl in 20–30 second increments, stirring well between bursts. Add in food colouring and stir until desired colour is achieved.

7. Dip the top of each cookie into the chocolate. Gently twist and lift to allow excess to drip off. Place dipped cookies on baking paper.

8. Allow to set at room temperature or refrigerate for 5–10 minutes. Decorate with bees and enjoy!

Visit capilanohoney.com.au to learn how to swap honey for sugar in your recipes.

Share your creations with us! Simply tag #honeylovers & @capilanohoney on Instagram or Facebook and you could be featured on our page!