



Soft Chewy Rosh Hashanah HoneyWalnut Cookies

Oscar · 28/09/2024



Prep Time

1 hr

Difficult

Medium

Servings

1 hr 25 mins

Description

These soft chewy Rosh Hashanah honeywalnut cookies are a great cookie recipe for honey lovers or Rosh Hashanah. The honey and walnut flavors together are divine. Yummy soft and chewy texture, they're a big hit with kids and everyone who tries them. Delightful, unique, don't find many cookies with such a delicious honey flavor. Deliciously honey flavored cookie, perfect for any time of year. Try it, you'll love it.

Ingredients

— - 3 cups all-purpose flour - 2 teaspoons baking soda - $\frac{1}{4}$ teaspoon salt - $\frac{1}{2}$ teaspoon ground cinnamon - $\frac{3}{4}$ cup chopped walnuts - $\frac{3}{4}$ cup unsalted butter - $\frac{1}{2}$ cup brown sugar - $\frac{3}{4}$ cup honey - 1 egg - 1 teaspoon vanilla extract

Instructions

1. Whisk flour
 2. baking soda
 3. salt
 4. and cinnamon together in a bowl; stir in walnuts. Beat butter and brown sugar together in a separate large bowl with an electric mixer until fluffy; stir in honey
 5. egg
 6. and vanilla extract until thoroughly combined. Stir flour mixture into honey mixture just until well combined (don't overmix). Chill dough at least 1 hour or overnight. Preheat the oven to 350 degrees F (175 degrees C). Lightly grease baking sheets or line with parchment paper. Scoop about 1 tablespoon dough and roll into a ball for each cookie; place onto the prepared baking sheets. Bake in the preheated oven until just puffy (or a little bit flat in the middle for a gooey texture)
 7. 8 to 10 minutes. Cool on baking sheets about 5 minutes before removing to wire racks to cool completely.
- Cook's Note The flavor of buckwheat honey is not good in this.