

SPICED HONEY-GINGER COOKIES

(slightly modified from Culinary Adventures with Camilla)

2 cups white whole wheat flour
1 teaspoon ground ginger
2 teaspoon baking soda
1 teaspoon ground cinnamon
1/2 teaspoon ground cardamom
1/2 teaspoon salt
3/4 C butter, at room temperature
1 cup raw turbinado sugar
1 egg
1/4 cup ginger syrup
2 tablespoons honey (I used acacia honey)

Heat oven to 350 degrees. Place flour, ginger, baking soda, and spices into a mixing bowl. Cut the butter into the dry ingredients. Add in the sugar. Beat in the egg, honey, and ginger syrup. Mix together until a soft dough forms. Pinch off small amounts of dough, and roll into balls. Place the balls 2" apart on an ungreased baking sheet, flatten slightly. Bake until the tops are rounded and slightly cracked, about 13 minutes. Cool cookies on a wire rack.

.