

## ***HONEY SUGAR COOKIES WITH WAFER PAPER FLOWERS***

(from the Bewitching Kitchen, decoration following [Amy's tutorial](#))

1 cup butter (226g), cut in pieces, cold

200g sugar

zest of 1/2 lemon

2 eggs

1 tsp honey extract ([Olive Nation](#))

1/2 tsp vanilla extract

420 g all-purpose flour

60 g cornstarch

1/2 tsp salt

1/4 tsp baking powder

Mix the flour, cornstarch, salt and baking powder and reserve.

Cream sugar, butter and lemon zest in the bowl of a Kitchen Aid for a couple of minutes until the sugar is incorporated well and does not feel gritty. Add the eggs, honey emulsion and vanilla extract slowly and mix until incorporated, but don't over-mix.

Add the flour mixture slowly, mixing in low-speed. If needed, add a little more flour, up to 1/4 cup. Once the dough comes together, stop, and form three discs. You should have three discs with about 330g each. Dough can be rolled out immediately or placed in the fridge to roll out later. It also freezes extremely well.

Cut in shapes, freeze the cut-outs for 10 minutes, then bake in a 350F oven for about 13 minutes. Ice and decorate as desired.