



Honey Sweet 'n Soft Gingerbread Cookies

2 cups all purpose flour
1-1/2 teaspoons baking soda
1 teaspoon ground cinnamon
1/2 teaspoon ground cloves
1 teaspoon ground ginger
1/2 teaspoon salt
1/3 cup unsalted butter
1/3 cup vegetable oil spread
1/2 cup honey
1/4 cup light brown sugar
1 teaspoon vanilla
1 egg

Lemon Almond Glaze

1 cup confectioners' sugar
1-1/2 teaspoon lemon juice
1/2 teaspoon almond extract
1 Tablespoon water or as needed

Preheat oven 350 degrees F. Place silicone mats on insulated cookie sheets.

In a medium size bowl, stir first six dry ingredients; set aside.

In mixing bowl, cream butter, oil spread, honey, and brown sugar; mix in vanilla and egg. Using a low speed, gradually add reserved dry ingredients to form soft dough.

Drop dough by rounded teaspoons about 2 inches apart on prepared cookie sheets. Bake in preheated oven for 7 to 9 minutes or until lightly brown. Let rest about 5 minutes; remove to cooling rack.

Prepare Glaze: In a small bowl; stir together confectioners' sugar with lemon juice, almond extract, and water until glaze consistency. Drizzle over cooled cookies.

Yield: Serves about 3 dozen cookies

About the Recipe: The 1904 World Fair Cookbook featured several gingerbread favorites, crispy and soft. This simple gingerbread cookie has a soft cake-like texture with mild holiday gingerbread flavor. A lemon almond glaze decorates the top, adding a sweet note. For a holiday garnish, add some colorful sprinkles.