



## **Caramelized Honey Chocolate Chip Cookies**

*With rich golden honey flavor and crunchy pecans*

- 1/2 cup orange blossom honey
- 1/2 teaspoon water
- 1/8 teaspoon lemon juice
- 1/2 cup butter, softened
- 1 egg
- 1/2 teaspoon vanilla.
- 1-3/4 cup all-purpose flour
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 1/2 cup dark chocolate chips
- 1/2 cup chopped pecans

Place honey, water, and lemon juice in small saucepan over low heat; stir occasionally. Once simmering with tiny bubbles on sides of pan, stop stirring; cook simmering until darkens to golden brown color, about 1 to 2 minutes. Remove from heat; gently stir. Set aside.

Preheat oven to 350 degrees F. Place silicone pads or parchment paper on insulated cookie sheets.

Place honey in mixing bowl; add butter; stir to melt; beat in egg and vanilla.

In a separate bowl, add flour, baking soda, and salt; stir into honey mixture until soft dough forms.

Stir in chocolate chips and pecans. Using a cookie scoop, drop half tablespoons of dough onto prepared cookie sheet. Bake at 350 degrees F for 10 to 12 minutes or golden brown. Remove from oven; let cool 5 minutes; remove to cooling rack. See recipe to prepare Honey Topping. Either mix honey topping and pecans for glazing the cookies or top each cookie with ½ teaspoon honey topping and sprinkle with chopped pecans. Let cool. Makes about 36 to 40 cookies

**Honey Pecan Topping:**

2 Tablespoon orange blossom or favorite flavored honey  
1/4 cup confectioners' sugar  
2 Tablespoons butter  
1/2 teaspoon vanilla extract  
1/3 cup chopped pecans

In small saucepan, combine all ingredients except vanilla extract and pecans. Bring to boiling, stir constantly. Remove from heat; stir in vanilla and pecans. Let cool slightly. Use to top cookies.

**About the Recipe:** Cookies are shaped like little chocolate chip puffs that are topped with rich caramelized honey and chunky pecans. The orange blossom honey creates a delightful flavor that is perfect as a sweet snack or to serve with your favorite warm beverage.