**HONEY COOKIES**

¼ c. coconut oil

¼ c. butter

½ c.of honey

1 egg

1 tsp cinnamon

1 tsp freshly ground ginger

½ tsp salt

2 cups blended ground flours- rice, buckwheat, oats, wheat

½ t. baking soda

3 T flavored tea (use your imagination or whatever you have on hand)

Hand beat coconut oil and the honey. Add in eggs, one at a time.

In a separate mixing bowl sift the flour, and mix in cinnamon, ginger and salt.

Mix together the dry ingredients with the honey and oil.

In a separate bowl mix the baking soda and warm tea. Slowly add in the other ingredients, mixing well but not too much which could make the finished product a bit tough.

Refrigerate overnight.

Drop balls onto oiled cookie sheet, press with fork.

Bake until crispy about 10 to in a moderate oven (350F).

Cool on cookie rack.

RECIPE SUPPLIED BY BELLA DONNA; [www.](http://www.)BeeHealthy.biz

[](http://www.bhbhsuperhoney.com/)