

Ginger Honey Orange Cookies



INGREDIENTS:

½ cup canna-coconut oil or canna-butter

½ cup honey/canna-honey

½ cup white sugar

¼ cup brown sugar

1 egg

½ t vanilla

1-2 drops Young Living Orange Vitality Essential Oil (optional, can also use Tangerine Vitality or Citrus Vitality or omit)

2 ¼ cups flour

1 t. baking soda

1 t. orange zest

1 t. ginger

¾ t. cinnamon

½ t. nutmeg

1. Heat oven to 350°F.
2. Combine butter, brown sugar and sugar in bowl. Beat at medium speed until creamy. Add honey and egg; continue beating until well mixed, scraping bowl if necessary. Mix remaining cookie ingredients in a small bowl and gradually beat into mixture at low speed until well mixed.
3. Shape dough into 1 1/4-inch balls. Place 2 inches apart onto ungreased cookie sheets. Bake 8-10 minutes or until edges start to brown. Cool 1 minute on cookie sheets; remove to cooling rack. Cool completely. Drizzle with icing.

Icing: 2 cups powdered sugar, freshly squeezed orange juice. Mix juice into sugar until desired consistency is reached.