



## Ohio Honey & Spice Cookies

Mix together in bowl:

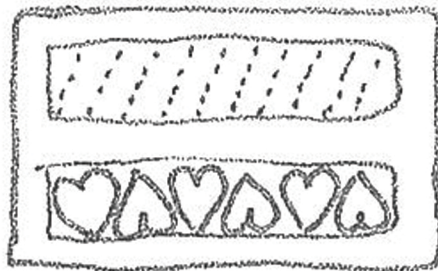
- 1 cup brown sugar
- 1/2 cup vegetable oil
- 1/4 cup Ohio honey
- 1 large egg

Preheat oven to 375 degrees

Mix in:

- 2 cups flour (can use part whole wheat flour)
- 1  $\frac{1}{2}$  teaspoons baking soda
- 1/2 teaspoon salt
- 1/2 teaspoon cinnamon
- 1/2 teaspoon ginger
- 1/2 teaspoon ground cloves

Mix together with spoon. Divide into 4 Pieces. Grease a cookie sheet. Shape two balls of dough into long strips (about 15" x 3") about 3 inches apart on the cookie sheet. Sprinkle with sugar. Bake until edges are light brown, about 6 to 7 minutes. Cool a minute, then cut each strip crosswise into 1 inch slices. Or use a cookie cutter to cut into hearts or the shape of Ohio! Remove from cookie sheet. Repeat with rest of dough.



This is one of Mike's favorite cookies. They are so easy to make because you hand stir the ingredients together, pat the dough on a cookie sheet, bake, and then cut them out!

We're featuring them today to honor Wesley Bright & The Honeytones! Besides making the great song "Must Be the Love," which is featured in our new Ohio commercials, Wesley also operates several Akron apiaries and makes micro-batched honey! I made these cookies using his Akron Honey!

