

Honey & Lemon Balm Tea Cookies

Also Known As

Course

Bread

Yield

Type of Food

Cookie

Main Ingredient

Comments

Whether you are having a formal tea party or just have the munchies for a good cookie, this is the one to try.

Prep Time 10 minutes

Cooking Time 10 minutes

Ethnic Origin English

1/8=.125 1/4=.25 1/3=.33 3/8=.375 1/2=.5 5/8=.625 2/3=.66 3/4=.75 7/8=.875

Pre-Heat? Yes

Temperature 375

Grease Pan? Yes

Measure

Ingredient

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Ingredient

1	cup	butter, sweet
1	cup	honey, local
3		eggs
3	cups	flour
3	tsp.	baking powder
1	Tbs.	milk
2	tsp.	lemon juice
4	sprigs	fresh lemon balm, chopped
		or
1	Tbs.	dried lemon balm

Instructions

Cream the butter and honey.

Add eggs and beat well.

Add the dry ingredients, then the milk, lemon juice, and lemon balm.

Drop by spoonfuls on an ungreased cookie sheet.

Bake 8 to 10 minutes at 375° F.