
Honey Buttermilk Cookies

Ingredients:

4 Cups (480g)	All Purpose Flour
2 Tsp	Baking Soda
1/2 Tsp	Salt
1 Tsp	Black Pepper (Optional)
1 Cup (16 Tblsp)	Unsalted Butter, Softened (Option: Substitute 113g Lard for 8 Tblsp of Butter)
1 1/2 Cup (297g)	Sugar
1/4 Cup (85g)	Honey
2 Tsp	Vanilla
2	Large Eggs @ room temp
1 Cup (227g)	Buttermilk
~1 Cup (156g)	Corn Meal, Yellow (for Coating Cookies)

Icing:

1 Cup (112g)	Confectioners' Sugar
1 Tsp	Honey
1 Tblsp	Milk/Heavy Cream

Yield: ~50 Cookies @ 1.0 Oz

Directions:

1. Whisk Dry Ingredients together; Flour, Baking Soda, Salt, and, if used, Black Pepper.
2. In Mixer Bowl cream Butter and Brown Sugar until mixture sticks to sides of Bowl and is light and fluffy.
3. Add Maple Syrup, Vanilla and Maple Extract/Flavor and beat in.
4. Add Eggs and beat until light and fluffy.
5. Add Dry Ingredients and Beat together. Do not overmix. Scrape Bowl frequently to ensure all ingredients are well blended.
6. Add Pecans and beat until evenly mixed.
7. Cover and refrigerate Dough for at least 3 hours.
8. Preheat Oven to 350°. Prepare Cookie Sheet(s) with Parchment Paper.
9. Scoop ~1 1/2 Tablespoons of Dough (#40 Scoop slightly overfilled) and "drop" Scoops in Corn Meal. Roll in Corn Meal. Place Scoops/Rolls 2 inches apart on Parchment Paper covered Cookie Sheet.
10. Bake 11 minutes or until cookies firm. Rest on Cookie Sheet for 5 minutes. Transfer to Cooling Rack.

Icing: When Cookies have cooled to room temperature...

11. Place Cookies side by side on Cooling Rack over Parchment Paper.
12. In Small Bowl whisk Confectioners' Sugar, Honey, and Milk until Icing is smooth and creamy with no lumps. Icing should be the just thicker than the Heavy Cream. Add more Confectioners' Sugar or Milk to get the right consistency.
13. Dip or Drizzle Cookies with Icing. Icing should firm up in about 1 hour.