



Preparation: 30 minutes

Cook time: 10 minutes

MY COPYCAT STATE FAIR COOKIES

Ingredients

- 1/2 cup (1 stick) butter
- 3/4 cup brown sugar
- 1/4 cup white sugar
- 2 tbsp honey
- 1 tsp vanilla
- 1 egg
- 1/4 tsp soda
- 1/2 tsp salt
- 1 1/2 cup flour
- 3/4 cup Chocolate chips (I uses semi-sweet)

1. Preheat your oven to 350 degrees. Prepare baking sheets with parchment paper.

2. Half melt butter. There should be some solid butter when you are finished.

3. Combine the butter, sugar, and brown sugar until the mixture is a lighter color. This can take a few minutes in a stand mixer.

4. While your mixer is still running, add the honey until it is well combined. Scrape your bowl to make sure none of the honey is stuck to the sides or to the paddle.

5. Add in the egg, vanilla, salt, and baking soda.

6. Mix in the flour 1/2 a cup at a time. Your dough should still be soft when you are done. If you think it is too soft, add flour one tablespoon at a time until desired consistency. Do not add too much flour.

7. Fold in your chocolate chips until evenly distributed.

8. Scoop cookies onto sheet using a cookie scoop (I used #100 scoop).

9. Freeze the sheets of cookies for at least 10 minutes or until the dough is solid.

10. Bake the cookies for 7-10 minutes (or longer if you do bigger cookies). They should just start to brown at the base.