



In a medium bowl, CREAM together:

- 3/4 c. butter
- 1/2 c. brown sugar, packed
- 1/2 c. whipped honey
- 1 T. (about 2 lemons) lemon zest

BEAT in:

1 egg

In a separate bowl, MIX together:

- 3 c. flour
- 1 t. cinnamon
- 1/2 t. baking soda
- 1/2 t. salt

ADD to creamed ingredients, one-third at a time, mixing well with each addition. Scrape dough into plastic wrap, shape into a log about 12 inches long. Chill an hour or so until firm, up to 24 hours.

HEAT oven to 350° F. Cut log into 1/4-inch slices; placing 1 inch apart on parchment-lined baking sheet. Sprinkle with coarse sugar. Bake about 10 minutes, or until edges are lightly browned.

Makes 4 dozen.