



Everlasting King of Norway Cookies

Cooking Instructions

This recipe was submitted by Erika & Severin Heiberg. It won the best student entry at the Camrose 100-mile Cookie Challenge in 2009.

Yields 12-15 cookies.

Ingredients:

- 1 egg (beaten)
- 1 cup (250 ml) honey
- ½ cup (125 ml) butter
- 4 tbsp (60 ml) milk
- ½ tsp (3 ml) baking powder
- 1 ½ cups (375 ml) Sunny Boy Foods Organic Unbleached All-Purpose Flour
- Locally made jam

Directions:

1. Cream the honey, butter, and egg. In a separate bowl, mix the flour and baking powder. Add the dry ingredients and milk to the wet ingredients. If needed, add more flour.
2. Roll into small balls and make an indent in the center. Top each cookie with a dollop of jam.
3. Bake at 350°F (175°C) for 12-15 minutes. Allow the cookies to cool, and then dig in!