

# HONEY SHOFAR COOKIES

*by Torah.org*

Source: "A Taste of TEAM work" - Toras Emes Academy of Miami

2 Eggs  
2/3 cups - Oil  
1 cup - Sugar  
1/4 cup - Honey  
1/2 - Lemon, squeezed  
2 tsp - Baking powder  
1 tsp - Cinnamon  
3 cups - Flour

Place ingredients in a bowl, in order and mix at medium speed.

Using well-greased cookie sheets, shape dough into small balls. Slightly pull away one side of the ball to make a shape of a shofar. Flour fingertips to aid in shaping the cookies. Bake for 5-8 minutes at 400 degrees F.