Lacey Cookies

1/2 c brown sugar

1/3 c all-purpose flour

1/2 c almonds; coarsely ground

2 Tbsp butter

1 tsp vanilla extract

1/2 tsp cinnamon

2 Tbsp milk

1/4 c honey

1 heaping tsp orange; zested

1/2 c dark chocolate (for dipping)

Preheat your oven to 350 F and line two baking trays with parchment paper; set aside. Bring the butter, sugar, milk, vanilla, and honey to a boil, stirring continuously.  Once it reaches a rolling boil, wait one minute and then remove from the heat. Now, mix the flour, almonds, cinnamon and orange zest together and then add them slowly, making sure everything is incorporated well. Let sit for about 20 minutes or until the mixture is cool enough to be handled, even though you won’t be handling it.  Drop teaspoonfuls of batter onto parchment paper lined baking sheets.  Bake 6-8 minutes in a 350 oven. If you want them more like toffee brittle leave them in on the longer end.  Immediately remove the parchment paper from the tray and let them cool on the counter.  After about three-five more minutes, you’ll be able to remove them from the parchment paper without a problem. Any sooner and they’ll still be soft and will break. Spoon melted chocolate onto the flat sides of my lacey cookies.  Refrigerate until set.