

Baking With Honey Recipes

Honey Chocolate Chippers – CLASS H LOT # 1

Ingredients:

1 cup - honey
1 cup - butter or margarine, softened
1 - egg yolk
1 teaspoon - vanilla extract
2 cups - all-purpose flour
1 cup - rolled oats
1/2 teaspoon - baking soda
1/2 teaspoon - salt
1 cup (6 oz.) - semi-sweet chocolate chips

Directions:

In medium bowl, beat honey and butter until creamy but not fluffy. Beat in egg yolk and vanilla. In separate bowl, combine flour, oats, baking soda and salt. Stir dry ingredients into wet mixture until thoroughly blended. Mix in chocolate chips. Chill dough for 30 minutes. Drop dough by rounded tablespoons onto ungreased cookie sheets. Flatten each cookie with a spoon. Bake at 350°F for 15 to 20 minutes, or until tops are dry. Cool on wire racks.

Honey-Kissed Chocolate Drop Cookies – CLASS H LOT # 2

Ingredients:

1 cup - honey
6 Tablespoons - butter or margarine, softened
2 cups - all-purpose flour
1 cup - unsweetened cocoa powder
1/2 teaspoon - baking soda
Rainbow candy sprinkles
Chocolate candy kisses

Directions:

In medium bowl, cream honey and butter until light and fluffy. Beat in flour, cocoa powder and baking soda. Pour rainbow sprinkles into separate bowl. With hands, shape dough into 1-inch balls. Drop balls into rainbow sprinkles and roll gently to coat. Place balls on well-greased baking sheet and gently press one chocolate kiss into center of each cookie. Bake at 350°F. for 10 minutes. Do not overbake. Remove cookies from sheet and cool on wire rack.

Honey Lemon Squares – CLASS H LOT# 4

Ingredients:

2 cups - flour
3/4 cup - butter or margarine
1/2 cup - confectioners' sugar
3 - eggs
3/4 cup - sugar
3/4 cup - honey
1/4 teaspoon salt
1 teaspoon - baking powder
2 Tablespoons - cornstarch
2 - lemons, grated (rind and juice)
Powdered sugar for dusting

Directions:

Sift flour and confectioner's sugar. Cut in butter as for pie crust with pastry blender or two knives. Pat evenly in bottom of 9x13-inch pan. Bake 20 minutes at 350°F. Meanwhile, beat together eggs, sugar, honey, baking powder, cornstarch, salt and lemon rind and juice. Pour over baked crust. Return to oven for 25 to 30 minutes. Cool. Cut in squares. Dust with powdered sugar.

Honey Wheat Pretzel Rolls – CLASS I LOT #2

Ingredients:

3 tablespoons - honey
1 1/3 cup - warm whole milk (about 110° F)
1 cup - warm water (about 110° F)
2 1/4 teaspoons - yeast
2 tablespoon - butter, melted
2 1/2 cups - all-purpose flour
2 1/2 cups - whole wheat flour
1 1/2 teaspoons - kosher salt
Egg wash or milk for brushing
Sesame seeds (optional)
Pretzel salt or coarse sea salt, for sprinkling (optional)

Directions:

Combine milk, water, yeast, and honey in the bowl of a stand mixer. Let sit 5 to 10 minutes until mixture is foamy. Add butter and set aside.

Mix flours and salt in a big bowl. Slowly add the flour mixture into the milk-yeast mixture with mixer running on low (hook attachment) until the dough pulls away from the bottom of the bowl and a dough forms. Knead dough on low speed for 3-5 minutes until smooth and pliable.

Place the dough in a lightly grease bowl. Cover and let rise for 2 hours at room temperature.

Dust your work surface with a little flour and turn the risen dough out on top. Divide the dough into 16 pieces. To shape into rolls, roll the dough against the counter until round.

Place the balls on a lightly greased baking sheet, cover, and let rest for 15 minutes.

Preheat oven to 425° F.

Brush each roll generously with whole milk or egg wash, then sprinkle with sesame seeds and pretzel salt, if desired.

Bake 20 minutes until rolls are golden brown and baked through. Remove them from the oven, and transfer to a rack to cool.

Honey Carrot Cake – CLASS I LOT#3

Ingredients:

1/2 cup - margarine, softened
1 cup - honey
2 - eggs
2 cups - finely grated carrots 1/2 cup - golden raisins
1/3 cup - chopped nuts, optional 1/4 cup - orange juice
2 teaspoons - vanilla
1 cup - whole wheat flour
1 cup - unbleached flour
2 teaspoons - baking powder
1-1/2 teaspoons - ground cinnamon 1 teaspoon - baking soda
1/2 teaspoon - salt
1/2 teaspoon - ground ginger 1/4 teaspoon - ground nutmeg

Directions:

In large mixing bowl, cream margarine until fluffy. Beat in honey in fine stream until well blended. Add eggs one at a time, beating well after each addition. In small bowl, combine carrots, raisins, nuts, orange juice and vanilla; set aside. Combine dry ingredients in separate large bowl; set aside. Add dry ingredients to creamed mixture alternately with carrot mixture, beginning and ending with dry ingredients. Pour batter into greased 13 x 9 x 2-inch pan. Bake at 350°F for 35 to 45 minutes or until wooden pick inserted near center comes out clean. Cool in pan 10 minutes. Turn onto wire cake rack.

Honey Cheesecake Bars – CLASS I LOT #4

Ingredients:

1/3 cup - Butter or margarine 1 cup - Flour
1/3 cup - brown sugar
3/4 cup - chopped walnuts
1 package (8 oz.) - cream cheese, softened 1/4 cup - honey
1 - egg
2 Tablespoons - Milk
1 Tablespoon - lemon juice 1/2 teaspoon - vanilla extract
3/4 cup - fruit pie filling or jelly – any flavor

Directions:

In small bowl, cut butter into flour and sugar until crumbly. Mix in nuts. Press dough into lightly greased, 8-inch square baking pan. Bake at 350°F for 12 to 15 minutes or until lightly browned.

Meanwhile, in medium bowl, beat together remaining ingredients, except pie filling, until smooth. Remove crust from oven, spoon filling over crust; top with pie filling or jelly. Stir slightly to create swirl pattern. Bake at 350°F for 25 minutes or until set. Cool and cut into 2-inch bars.

CHEWY HONEY OATMEAL COOKIES – CLASS H LOT #3



YIELD: Makes 2*Li* cookies

INGREDIENTS

1/2 cup - butter or margarine, softened
1/2 cup - granulated sugar
1/2 cup - honey
1 large - egg
1 tsp. - vanilla extract
1 1/2 cups - quick cooking rolled oats
1 cup - whole wheat flour
1/4 tsp. - salt
1 tsp. - ground cinnamon
1/2 tsp. - baking soda
1 cup - raisins, chocolate or butterscotch chips

DIRECTIONS

In medium bowl, beat butter with sugar until thoroughly blended. Blend in honey. Blend in egg and vanilla, mixing until smooth.

In separate bowl, mix together oats, flour, salt, cinnamon and baking soda; blend into honey mixture. Blend in raisins or chips.

Drop dough by rounded tablespoonfuls onto greased baking sheet. Bake at 350°F for 12 to 15 minutes until cookies are golden brown.

Remove from oven and allow cookies to cool 2 to 3 minutes before removing from baking sheet.

Cool completely then store in an airtight container.

TIP

High altitude adjustment: Increase oats to 2 cups and decrease whole wheat flour to 3/4 cup.

HONEY CHOCO-CHEESE BROWNIES – CLASS H LOT # 6



YIELD: Makes 18 servings

INGREDIENTS

Li oz. - unsweetened chocolate

1/2 cup - butter or margarine

3/4 cup - sugar

1/4 cup - honey

3 - eggs, beaten

1 cup - flour

1/2 tsp. - baking powder

1/2 tsp. - ground cinnamon

1/4 tsp. - salt

1 tsp. - vanilla

1/2 cup - chopped nuts

FOR CREAM CHEESE MARBLE:

Li oz. - cream cheese, softened

1 T - honey

1 T - sugar

DIRECTIONS

For Batter:

Melt chocolate and butter in saucepan; set aside to cool.

Combine cooled chocolate mixture, sugar, honey and eggs.

Combine flour, baking powder, cinnamon and salt. Add to chocolate mixture. Stir in vanilla and nuts.

For Cream Cheese Marble:

Combine remaining ingredients and mix until smooth.

Spread half of batter in greased 9-inch square pan; pour Cream Cheese Marble over top. Drop spoonfuls of remaining chocolate batter and swirl with Cream Cheese Marble. Bake at 350°F for 25 to 30 minutes. Cool and cut into squares.

CHEWY HONEY BARS – CLASS I LOT #1



YIELD: Makes 12 bars

INGREDIENTS

cooking spray

2 1/4 cups - old-fashioned oats

1 1/2 cups - crispy rice cereal

1 cup - unmalted roasted peanuts

1 cup - raisins

2/3 cups - light brown sugar

1/2 cup - honey

6 T - unsalted butter

1/4 cup - smooth peanut butter

1 T - vanilla extract

1 tsp. - kosher salt

DIRECTIONS

Line the base of a 9-by-13-inch pan with parchment paper and spray generously with cooking spray.

In a large bowl stir together the oats, crispy rice, peanuts and raisins. Set aside.

In a large, 2-quart saucepan combine the remaining ingredients. Bring to a boil, then reduce to medium-high, stirring constantly until the mixture reaches 220°F or a candy thermometer. Immediately pour the hot liquid over the oat mixture, stirring until all of the dry ingredients are coated.

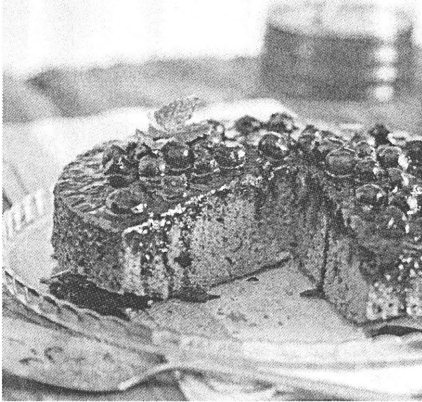
Transfer the bar mixture to the prepared pan and press into place using your hands. Chill for about one hour.

Cut in half, lengthwise, then horizontally into twelve 2-inch bars.

To view this recipe demonstration by Chef Guas, [click here](#).

Recipe Courtesy of Chef David Guas, Owner of Bayou Bakery, Coffee Bar & Eatery in Arlington, VA.

BLUEBERRY COFFEECAKE – CLASS I LOT #6



YIELD: Makes 8 servings

INGREDIENTS

2 cups - blueberries, fresh or frozen
1 T - all-purpose flour
1/2 cup - honey
2 T - fresh lemon juice
1 1/2 cups - all-purpose flour
2 tsp. - baking powder
1/2 cup - salt
1/2 cup - honey
2 - eggs
1 1/2 cup - milk
2 T - fresh lemon juice
1 tsp. - lemon peel, freshly grated
1 tsp. - vanilla extract
6 T - butter, melted
1/2 tsp. - baking soda

DIRECTIONS

Coat the bottom of the greased 9-inch round cake pan with a thin layer of cornmeal and layer blueberries; distribute evenly. Sprinkle with flour; drizzle with honey and lemon juice. Set aside.

In a small bowl, combine flour, baking powder, baking soda, and salt; set aside.

In a medium bowl, combine honey, eggs, milk, lemon juice, lemon peel, and vanilla; beat with a fork until well mixed. Add flour mixture; mix well. Stir in melted butter; mix well.

Pour batter over blueberries in pan; spread to cover evenly. Bake at 350°F for 30 to 35 minutes, or until a toothpick inserted in center of the cake comes out clean.

Cool in pan on wire rack 10 minutes. Invert cake onto large plate; cool.