

CLASS H LOT 3

CHEWY HONEY OATMEAL COOKIES



YIELD: Makes 24 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 14 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.

CLASS H LOT 6

HONEY CHOCO-CHEESE BROWNIES



YIELD: Makes 18 servings

INGREDIENTS

4 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:

4 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.

CLASS I LOT 1

CHEWY HONEY BARS



YIELD: Makes 12 bars

INGREDIENTS

cooking spray

2 1/4 cups - old-fashioned oats

1 1/2 cups - crispy rice cereal

1 cup - unsalted 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 on 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.

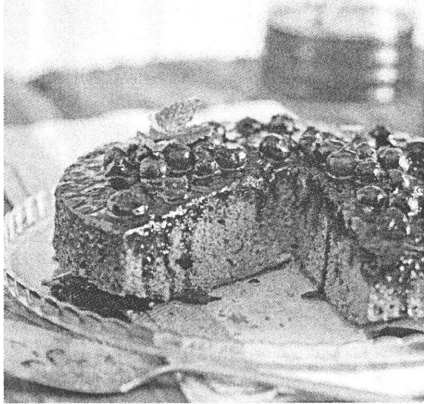
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CLASS I LOT 6

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BLUEBERRY COFFEECAKE



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
1/4 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.
