



Honey Recipes

From the Minco Honey Festival, Minco, OK

Chocolate Drop Cookies

2/3 cup of softened butter
1/2 cup of sugar
1/2 cup of honey
1/2 cup of cocoa
1/4 cup of butter milk
1 3/4 cup of flour
1/2 table spoon of soda
1/2 table spoon of salt
1 egg

Combine butter, sugar, egg and honey in a small bowl. In large bowl mix flour, cocoa, soda and salt. Add sugar mix and butter milk to flour mix.

Pumpkin Custard

2 Tbl flour
1 cup sugar
1 Tbl cinnamon
1/4 Tbl cloves
1/2 Tbl salt
24 oz milk
4 eggs
1 large can of Pumpkin
1/2 cup honey

Mix 2 table spoons of flour, 1 cup of sugar, 1 tablespoon of cinnamon, 1/4 tablespoon cloves, 1/2 tablespoon of salt. Then add 24 ounces of whole milk, 4 eggs, 1 large can pumpkin and 1/2 cup of honey.
Bake at 325 degrees until set.

Chex Mix

Chex Cereal
1/2 cup peanut butter
1 Tbl butter
1/2 cup honey

7 cups assorted chex cereal and pretzels, 1/2 cup of peanut butter, 1 table spoon of butter, 1/2 cup of honey warm to liquid. Pour over cereal and coat evenly. Spread on cookie sheet and bake for 30 min. at 300 degrees. Spread out and let it cool. Then add 8 oz. of raisins, dry cherrys, or dry fruit bits. Store in air tight container.

Crunchy Snack Mix

2 cups wheat cereal
2 cups rice cereal
2 cups corn cereal
2 cups oat cereal
2 cups flaked coconut
1 cup sliced almonds
1 cup pecan pieces
1 cup Ross Honey
½ cup butter

Coat two large (15x10x1-inch) shallow baking pans with cooking spray. Layer half of the cereal, coconut, nuts and cranberries in each pan. Gently stir. In a 2 cup glass measure, melt butter. Add honey: whisk to combine. Drizzle over cereal mixture (both pans), gently stir to coat cereal. Bake at 325 for 35 to 40 minutes or until light brown, stirring every 10 minutes. Allow to cool on wire racks; break apart. Serve as a healthy snack, a topping for fruit, yogurt or ice cream. Makes about 14 cups.

Glazed Honey Bars

¾ cup vegetable oil
¼ cup Ross honey
1 cup granulated sugar
1 egg
1 tsp cinnamon
2 cups self-rising flour
1 cup chopped walnuts
Glaze
1 cup confectioners sugar
1 Tbl milk
1 tsp vanilla

In a mixing bowl, beat the oil, honey, sugar and egg. Stir in cinnamon into the flour. Stir this into the sugar mixture and mix well. Stir in the nuts. Spread the batter in prepared pan (batter will be thick) and bake for 30 minutes. Remove from oven and let stand while you make the glaze. In a bowl stir together the confectioners sugar, milk and vanilla. Pour glaze over hot bars and spread with a spoon. Let cool, then cut into bars.

Peanut Butter, Banana & Honey Pizza

- 1 ½ cups Ross Honey
- Mini Chocolate Chips, as needed
- 1 ½ cups crunchy peanut butter
- 4 (12-inch) thin crust pizza shells, baked
- 4 bananas

Thoroughly mix honey and peanut butter; reserve. Peel 1 banana; thinly sliced. Spread ¾ cup honey mixture on 1 baked pizza shell; arrange banana slices over honey mixture. Generously garnish with chocolate sprinkles. Cut pizza into 8 wedges. Repeat with remaining pizza shells. Variations: Replace bananas with a sprinkling of ½ cup miniature marshmallows and ¼ cup chocolate chips over the honey mixture. Put pizza under the broiler, briefly, to brown marshmallows lightly and melt chocolate chips.

Replace pizza shells with sugar cookie shells, baked.

Honey-Orange Cranberry Bundt Cake

- 1 cup butter, softened
- 2 cups sugar
- 4 eggs
- 1 tsp vanilla
- 2 tsp honey
- 3 tsp grated orange zest
- 2 ½ cups plus 1 tbl all-purpose flour
- ¾ tsp salt
- 1 tsp baking powder
- ½ cup sour cream
- 1 ½ cups cranberries (fresh or frozen)

Heat oven 350 lightly butter and flour bunt pan. Combine butter and sugar in bowl beat with mixer until light and fluffy. Add eggs one at a time, mix well, add vanilla and orange zest, mix well. Combine 2 ½ flour, salt and baking powder then add sour cream beat until smooth. Coarsely chop cranberries and toss with remaining 1 tbl flour. Fold into batter, until evenly distributed. Pour into prepared pan.

Bake at 350 for 45 mins. Reduce temp. to 325 for 20 minutes until toothpick inserted comes out clean.

Honey-Cranberry Syrup for Bunt Cake

$\frac{3}{4}$ cup honey
 $\frac{1}{4}$ cup cranberry juice
1 cup fresh or frozen cranberries

Bring honey and cranberry juice to a boil over medium heat in a medium saucepan. Add cranberries and cook 5 mins or until cranberries pop. Remove from heat let stand 5 mins before serving over bunt cake.

Pear and almond custard tart

For the crust

$\frac{3}{4}$ cup all-purpose flour
 $\frac{1}{4}$ tsp baking powder
6 tbl unsalted butter, room temperature
 $\frac{1}{2}$ cup sugar
1 large egg
 $\frac{1}{2}$ tsp pure almond extract

for the filling

4 tbl unsalted butter, room temperature
 $\frac{1}{2}$ cup sugar
1 large egg
1 $\frac{1}{2}$ tsp finely grated lemon zest and 1 tbl fresh lemon juice
3 tbl all-purpose flour
 $\frac{1}{2}$ cup heavy cream
1 Pear, peeled, cored and sliced $\frac{1}{4}$ inch thick
 $\frac{1}{3}$ cup sliced blanched almonds

Make crust: In a small bowl, whisk together flour and baking powder; set aside. In a large bowl, using an electric mixer, beat butter and sugar until light and fluffy. Add egg and almond extract; beat until combined. With mixer on low, add flour mixture; mix just until combined.

Using an offset spatula or table knife, spread dough in a 9-inch removable bottom tart pan, evenly covering bottom and sides. Freeze for 20 minutes. Meanwhile, preheat oven to 350, and making filling: In a large bowl, using an electric mixer, beat butter and $\frac{1}{4}$ cup sugar until light and fluffy. Add egg and lemon zest; mix until combined. With mixer on low, add flour and then cream; mix just until smooth (do not overmix). Set aside.

In a medium bowl, toss pear with lemon juice; arrange evenly in tart pan over chilled dough. Spread filling over pear; sprinkle with almonds and remaining $\frac{1}{4}$ cup sugar. Place tart pan on a rimmed baking sheet; bake until golden and set, 40 to 45 minutes. Cool completely on a wire rack.

Refrigerator Rolls

2 pkgs. Quick-acting dry yeast
2 ½ cups warm water
¾ cup soft or melted shortening
¾ cup honey
2 eggs, well beaten
8 cups flour
2 ½ tsp salt

Soften yeast in warm water. Add shortening, sugar, eggs, 4 cups of flour and salt. Stir and then beat until smooth, about 1 min.

Stir in remaining flour. This will be a soft dough. Cover tightly and store in refrigerator overnight, or until needed.

When ready to use, punch down dough and pinch off one third. Take remaining dough and store in the refrigerator.

Shape into rolls and place in a greased, 9x9x2" baking pan. Cover and let rise in warm place for 1 hour or until double in bulk.

Bake in a hot oven (400) for 15 mins. Turn out on wire rack, serve warm.

Third of dough will make 12 pan rolls.