

Baking With Honey Recipes for 2017

Honey Chocolate Chippers from the National Honey Board

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 powder
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 from the National Honey Board

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 Caramel Snappers from the National Honey Board

Ingredients:

2 cups - sugar
1 cup - honey
1/2 cup - butter
1 can (3 oz.) - sweetened condensed milk
1 teaspoon - vanilla
1-1/2 cups – roasted, salted pecan halves
6 oz. chocolate morsels

Directions:

Combine sugar, honey and butter in 2-quart microwave-safe glass bowl. Microwave at HIGH (100%) 5 minutes, stirring after 3 minutes. Gradually blend in milk. Microwave at HIGH 10 to 15 minutes or until 240°F is reached on candy thermometer; stir every 3 minutes. Stir in vanilla. (Caramel may look curdled.) Cool to 125°F; stir about 5 minutes until caramel texture is smooth. Arrange pecans on buttered waxed paper in clusters. Drop 1 tablespoon caramel on each cluster. Allow to cool completely. Melt chocolate morsels in glass bowl in microwave at 30 second intervals, do not overcook, just to lightly melted. Spread over top of snappers. Let cool/set up. Remove from wax paper and store in air tight container. Makes 24 servings.

Honey Lemon Squares from the National Honey Board

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
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 Apricot Truffles from the National Honey Board

Ingredients:

6 oz. - unsweetened chocolate, finely chopped
1/2 cup - honey
2 Tablespoons - butter or margarine
2 Tablespoons - heavy cream
1/2 cup - dried apricots, finely chopped
1/2 cup - unsweetened cocoa powder

Directions:

Combine chocolate, honey, butter and cream in top of double boiler. Cook over medium heat, stirring constantly, until chocolate is melted and smooth. Stir in apricots. Refrigerate 1 hour, or until mixture is firm. To form truffles, roll rounded teaspoonfuls into balls. Roll each ball in cocoa powder. Store in airtight container until ready to serve.

Honey Wheat Pretzel Rolls from the National Honey Board

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 from the National Honey Board

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 from the National Honey Board

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 squares.