

HONEY SHOW RECIPIES – 2018

Class 23 – DATE, HONEY & WALNUT CAKE

Ingredients

175g butter softened,
100g light muscovado sugar,
225g SR Flour
½ teaspoon cinnamon
2 eggs beaten
2 medium ripe bananas roughly 250g in weight in their skins
3 tablespoons clear honey
100g stoned dates chopped
50 g walnut pieces

Method

Heat Oven to 160 °C/320°F/gas mark 3 Line 7" tin. Put flour, cinnamon, sugar, butter 2 tablespoons of the honey, eggs, bananas mashed and the date in a bowl and beat until well blended.
Spoon mixture in tin and scatter walnut pieces over top.
Cook for 1 hour if not firm to touch leave for another ten minutes.
Take out of tin when cool. Drizzle the other tablespoon of honey over the cake when cold.

Display the whole cake on the plate provided

Class 24 - APRICOT, HONEY & PISTACHIO FLAPJACKS

Ingredients

140g butter
140g soft brown sugar
2 tbsp honey
175g rolled oats
75g chopped pistachios
140g dried chopped apricots

Method

Put butter, soft brown sugar and honey in a small pan, then heat gently until melted. Tip oats, pistachios and apricots into a medium bowl.
Pour over the melted butter mixture and stir to combine.
Transfer to a 20cm x 20cm greased and lined baking tray and cook at 160°C/320°F /gas mark 3 for 35-40 mins.
Remove and cool in tin, then slice into 16. Will keep in an airtight container for up to 3 days.

Display 4 slices on the plate provided

Class 25 - HONEY & APPLE CHUTNEY

Ingredients

1.5 pounds apples (or peaches and pears)
1 medium clove garlic, minced
1 tablespoon chopped ginger root
.5 cup orange juice
1 teaspoon cinnamon
1 teaspoon cloves
1 teaspoon salt
1 cup honey
1 cup cider vinegar
cayenne to taste

Method

Coarsely chop the apples
Combine everything in a heavy saucepan. Bring to a boil, then lower to a simmer. Simmer uncovered, stirring occasionally, 45 minutes-1 hour.
Cool before storing in 1lb jars. Leave to mature for a couple of months.

Display in a 1lb Jar

Class 26 - Decorated Cup Cakes with a Beekeeping Theme Please provide your own recipe

Children's Class 28 - Fairy Cakes with any Theme Please provide your own recipe