

Honey Recipes

Honey Lemon Curd

100g honey 100g caster sugar

Rind and juice of a lemon

2 large eggs

Heat the honey, butter, sugar, lemon rind and juice in a covered double saucepan and allow to heat slowly. Add well beaten eggs and cook very slowly, without boiling, until the mixture thickens. Pour into jars. Strain if you do not like lemon rind.

Honey, Apricot and Pistachio Flapjack

140g butter 70g soft brown sugar

4 level tablespoons honey 175g rolled oats

140g ready to eat chopped dried apricots

75g chopped pistachio nuts

Grease a 17 x 27 cm Swiss roll tin

Pre heat the oven to 160°C or 140°C fan oven

Melt the butter, sugar and honey together in a pan over a low heat until the butter has melted, allow to cool.

Place the oats, chopped apricots and chopped nuts in a basin.

Pour the butter mixture onto the oats and mix together.

Press the mixture into the greased Swiss roll tin, smoothing the surface with a knife.

Bake for 45 minutes, until golden brown.

Honey Fudge

900g granulated sugar

110g butter 110g honey

280ml milk ½ tsp salt

Prepare a greased Swiss roll tin 11"x7"

Soak the sugar in the milk for one hour.

Melt the butter in the saucepan, add all the ingredients and bring to the boil. Boil rapidly for 5 mins reaching a minimum temperature of 116°C. Remove from heat and beat till cool and creamy. Turn into the tin and leave to cool.