

**2019 Spokane County Interstate Fair
6-15 September 2019
Bees and Honey, Department QB & QQB
Class 6, Food Made with Honey**



Exhibits submitted by members
of the
Inland Empire Beekeeping Association

Sixteen adults and six youth successfully submitted twenty-seven & six, respectively, “food made with honey” entries for the 2019 Spokane County Interstate Fair.

This document reproduces the recipes for these food items substantially in the form in which they were submitted. Obvious typos have been corrected and more typos may have crept in. Quantities have been commonly abbreviated. Grammar has not been corrected.

A few of these recipes include references for the books or web links from which they have been copied or adapted. Many more should probably be referenced.

Chris Flanagan, IBEA

Department QB – Open

Entries

1. Apple-Honey Sweet Bread
2. Honey Scotcheroots
3. [Dark Chocolates filled with Honey and Hazelnut Ganache](#)
4. [No Bake Honey Monster Cookies](#)
5. [Honey Cookies](#)
6. [20-Minute Oatmeal Peanut-Butter Chocolate-Chip Cook](#)
7. [Honey Blueberry Muffins](#)
8. [Banana Bread or Muffins](#)
9. [Zucchini Bread](#)
10. [Basic White Bread](#)
11. [Whole Wheat Sourdough Bread](#)
12. [Apple Pie](#) (2)
13. [Honey Peanut Brittle](#)
14. [Almond Honey Roca](#)
15. [Honey Caramels](#)
16. [Honey Caramels](#)
17. [German Chocolate Honey Brownies with Caramel](#)
18. [Honey Cinnamon Bars](#)
19. [Honey & Cashews Chews](#)
20. [Chocolate Peanut Butter Honey filled Truffles](#)
21. [Spoonoodles](#)
22. [Honey Carmel Corn](#)
23. [Easy Microwave Honey Granola](#)
24. [Honey Vanilla Granola](#)
25. [Orange Honey Jelly](#)
26. [Cherry Juice](#)

Department QBB – Youth

Entries

1. [Honey Peanut Butter Balls](#)
2. [Honey Pumpkin](#) (6 entries)
3. [Finscabrea with honey Cookies](#) (2 entries)
4. [Uncle Andy's Sour Dough Honey Bread](#)
5. [Honey Raisin Bread](#)
6. Brownies (no recipe)



Apple-Honey Sweet Bread

Chris Flanagan, *Blue Ribbon*

Grand Champion

Ingredients

1 c Sugar	2 ½ c All-Purpose Flour	~300 g chopped apples (3)
1 c Veg Oil	1 tsp Baking Powder	50 g dried cherries, plums, . . .
2 Eggs	1 tsp Baking Soda	¾ c Chopped Walnuts
¾ c (280g) Honey	1 tsp Salt	
1 tsp Vanilla Extract	1 tsp Cinnamon	
	¼ tsp All Spice	

Directions

Mix together sugar, oil, honey, eggs, vanilla. Mix in dry ingredients. Fold in apples, dried fruit, walnuts. Bake in desired pan @ 325°F for ~! 1 hr.

Adapted from Apple Honey Bundt Cake, allrecipes: <https://www.allrecipes.com/recipe/91532/apple-honey-bundt-cake/print/?recipeType=Recipe&servings=12&isMetric=false>

Honey Scotcheroots

April Diffenbacher, *Blue Ribbon*

Special Award

Ingredients

1 c honey	Frosting
1 c sugar	• 1 c chocolate chips
2 tsp vanilla	• 1 c butterscotch chips
1 c creamy peanut butter	
6 c Special K or rice crispy cereal	

Directions

1. Combine honey and sugar in large pan over medium heat.
2. Remove when it starts to boil, add vanilla and mix well.
3. Add peanut butter stir until incorporated
4. Add cereal, stir until cereal is mixed in well and coated with peanut butter and honey.
5. Using wax paper press cereal mixture into 13x9 pan.
6. Frost after completely cool.

Frosting

1. In a double boiler, melt butterscotch chips and chocolate chips together
2. Combine well.
3. Pour over cookie mixture, then spread evenly.
4. Wait until they have completely cooled and set to cut.

Dark Chocolates filled with Honey and Hazelnut Ganache

Renee Bloom, [Blue Ribbon](#)

Reserve Grand Champion

Ingredients

1 c Heavy Cream	4 oz Dark Chocolate Chips
½ c Honey	8 oz Dark Chocolate candy coating
2 Tbsp Unsalted Softened Butter	Extra Honey for filling
12 oz Hazelnut Chocolate wafers	

Directions

Place the Hazelnut Chocolate wafers and Dark Chocolate Chips in a glass bowl. In a sauce pan add Heavy Cream and Honey, heat over medium heat until it starts to boil. Pour over the Chocolate. Whisk gently to combine until smooth. Add soft butter and whisk until smooth and shiny. Pour into a 9 x 13 in glass dish, cover and refrigerate for 1 hour. Use a 12-15 count candy mold. Put candy mold in freezer for at least 5 minutes. Melt Dark Chocolate candy coating in the microwave until melted. Remove candy mold from the freezer. Add approx. 1 teaspoon of chocolate candy coating to candy mold, add more if needed depending on size of mold. Spoon up on sides to top edge of mold. It will harden and create a shell. Remove ganache from refrigerator. Add a ½ tsp of ganache to each mold and spread on bottom. Add honey until almost filled. (Don't overfill). Place back in freezer 10 minutes. Reheat candy coating and add a top layer to each candy mold, smooth out to seal. Place in the freezer for approx. 10 minutes. Remove and pop Chocolate out of the mod. Makes approx. 1 doz. 1.5 in candies. (There may be left over Ganache, can use in another recipe)

[Entries](#)

No Bake Honey Monster Cookies

Don Nilles, [Blue Ribbon](#)

Ingredients

1 c Peanut Butter	½ tsp Salt
¾ c Honey	
1 tsp Vanilla	Chocolate Chips
2 ½ c Oat Flour	M&M's

Directions

Line cookie sheet with parchment paper. Melt peanut butter & honey for about 1 minute in microwave. Add vanilla, whisk until evenly combined. Add oat flour and salt to form sticky dough. If too wet add more oat flour. Scoop out ¼ cup of dough and roll in chocolate chips and M&M's. Place on cookie sheet and flatten to about ½ inch. Chill cookies for 30 minutes to set.

[Entries](#)

Honey Cookies

Carla Layton, *Blue Ribbon*



Ingredients

2 c flour	1 c butter
1 t soda	1 c honey
1 t cream tartar	1 t salt
	1 T vanilla
	1 egg

Directions

- Mix the dry together in a separate bowl & set aside. Preheat oven to 350.
- Mix butter, honey and salt in blender. While blending, add egg & vanilla. Reduce speed to low & add flour. Once dough is mixed use scoop to drop consistent sized dollops onto parchment lined cookie sheet. They spread so give them plenty of room.
- Bake for 7-10 minutes until just slightly golden brown and the edges. Let cookies cool on the pan fully before removing or they can fall apart. These cookies are very soft and cake like. Eat and enjoy.

[Entries](#)

20-Minute Oatmeal Peanut-Butter Chocolate-Chip Cook(ies)

Anna Leitz, *Blue Ribbon*

Ingredients

1 c Peanut Butter	½ tsp Salt
¾ c Honey	
1 tsp Vanilla	Chocolate Chips
2 ½ c Oat Flour	M&M's

Directions

No directions included with entry.

You can find this recipe with preparation and nutrition information at <https://redandhoney.com/20-minute-oatmeal-peanut-butter-chocolate-chip-cookies/>

[Entries](#)

Honey Blueberry Muffins

Carla Layton, *Red Ribbon*

Ingredients

1 c flour	1 egg
1 ½ tsp baking powder	3 tbsp milk
Pinch of sea salt	½ tsp vanilla
¼ c butter	½ c blueberries, fresh or frozen (not thawed)
1/3 c honey	

Directions

1. Preheat the oven to 350°F. Grease a 6-cup muffin tin, or line with parchment cups.
2. Whisk flour, baking powder, and salt in a bowl.
3. In a separate bowl, whisk egg, honey, oil and milk until blended. Pour over the flour mixture, and stir with a wooden spoon.
4. Fold in the blueberries.
5. Evenly spoon batter into the prepared muffin cups. Bake for 25 minutes, golden and center springs back with gently touched (you can also use the god old skewer test for doneness).

[Entries](#)

Banana Bread or Muffins

Lorraine Agte, *Red Ribbon*

Ingredients

1 c all-purpose flour	2 eggs
1 tsp baking powder	1 tsp vanilla
½ tsp baking soda	¼ c margarine, softened
¼ tsp salt	1/3 c honey
1 c All-Bran original cereal	½ c chopped nuts, optional
1 c mashed, ripe bananas	

Directions

Stir together flour, baking powder, soda and salt. Set aside.

In separate mixing bowl, mix together cereal, bananas, eggs, and vanilla. Let stand about 5 minutes or until cereal softens.

In large electric mixer bowl, beat together margarine and honey on medium speed, until thoroughly combined. Add flour alternately with cereal mixture. Mix well after each addition. Stir in nuts if used.

Spread evenly in 9x5x3-inch loaf pan coated with cooking spray.

Bake at 350°F about 45 minutes or until wooden pick inserted in center comes out clean. Remove from pan and cool on wire rack. Serve warm or cold. Store in airtight container.

For muffins spoon into lined or sprayed tins and bake for 20 minutes or until springs back when touch in middle,

[Entries](#)

Zucchini Bread

Jerry Lemke, [Blue Ribbon](#)

Ingredients

4 egg yolks	1 tsp soda
1 c oil	1 Tbsp cinnamon
2 c HONEY	¼ tsp baking powder
2 c grated, peeled zucchini	1 c chopped walnuts
1 Tbsp vanilla	1/3 c black raisins
3 c flour	1/3 c golden raisins
1 tsp salt	1/3 c cranberries

Directions

Beat eggs till light & frothy.
Add oil, honey, grated zucchini and vanilla and mix lightly, but well.
Add flour, salt, soda, cinnamon & baking powder together.
Mix until blended.

A recipe from Clara Potter?

Add nuts, raisins, cranberries, & blend again.
Pour into 2 greased 9x5x2 loaf pans.
Bake 325° for 1 hour or until bread is done with toothpick test.
Cool on rack.

[Entries](#)

Basic White Bread

Sharon Cortner, [Blue Ribbon](#)

Ingredients

4-5 c flour	2 scant Tbsp active dry yeast
¼ c honey	1 c milk
¼ tsp baking soda	½ cup lukewarm potato water or water
1 tsp salt	¼ c butter

Directions

(Use dough hook and power mixer.)

Combine potato water, honey and dry yeast in mixing bowl. Heat milk in microwave, cut butter into pieces and add to warm milk. When yeast has begun to work and the butter has melted in the milk cooling the milk to touch, add the milk mixture to the yeast. Beat with dough hook to combine, about 30 seconds. Add 1 cup flour, with baking soda and salt to the liquid mixture. Mix on speed 2. Continue adding flour on speed 2, about ½ cup at a time, until dough clings to Hook, about 5 minutes. Knead dough on Speed 2 for 7 to 10 minutes longer or until dough is smooth and elastic. Stop.

Place in buttered bowl, turning to grease top. Cover with Plastic wrap. Let rise until double. Form into loaves and put into greased 3" x 7" pans. Let rise until double in pan. Bake at 400 degrees F. for 15 minutes. Remove from Pans and cool on wire rack.

[Entries](#)

Whole Wheat Sourdough Bread

Michelle Stewart, [Blue Ribbon](#)

Ingredients

2 c of mil	2 pkg yeast
12 cup butter	¼ c honey
2 c bread flour	1 Tbsp salt
1 c sourdough starter	4 ½ - 5 c whole wheat flour
2 eggs	

Directions

- Combine the milk and butter in a glass bowl. Microwave on high for 1 ½ minutes, until milk is warm. Pour into the bowl of your stand mixer.
- Add bread flour, sourdough, eggs, yeast, honey, and salt to the mixer bowl. Mix on lowest setting on the mixer. For about 30 seconds. Until the ingredients are well combined. Then increase the speed to medium, and mix for 2 minutes.
- Add 4 cups of the whole wheat flour to the bowl. Switch to the dough hook and mix on the lowest setting on the mixer. Gradually add just enough remaining flour so that the dough is not sticky to the touch. Takes approximately 3-4 transfer the dough to a lightly greased bowl. Cover with a damp towel and let the dough rise until doubled and the imprint of two finger remains in the dough.
- Meanwhile lightly grease two loaf pans. Preheat the oven to 350.
- Punch down the dough and divide in two equal parts shape into 2 loafs. Cover with a damp towel and let the loaves until the tops are just above the top of the pans. Bake the loaves for 45 minute.

[Entries](#)

Apple Pie

Michele Stewart, [Blue Ribbon](#)

Ingredients

¾ c of honey	½ tsp cinnamon
¼ c flour	6 cups of sliced peeled apples
½ tsp nutmeg	2 Tbls butter

Directions

Heat oven to 425. Prepare pastry. Mix honey, flour, nutmeg, cinnamon and salt. Stir in apples. Turn into pastry-lined pie pan. Dot with butter. Cover with top crust that has slits cut in it. Bake 4-50 minutes.

[Entries](#)

Apple Pie

Lorraine Agte, [Blue Ribbon](#)

Ingredients

3 tart apples	¾ tsp cinnamon
2/3 c honey	1/8 tsp ground nutmeg
2 Tbsp flour	Butter to dot

Directions

Peel and slice apples. Mix honey, flour, spices together. Add apples stir to coat. Pour into 8 inches pie shell. Dot with butter. Place top crust making slits for steam. Bake at 400 F for 45 min or until done.

[Entries](#)

Honey Peanut Brittle

Renee Bloom, [Blue Ribbon](#)

Ingredients

½ c Honey	1 tsp Butter
1 c Sugar	1 tsp Vanilla Extract
½ c White Corn Syrup	1 tsp Baking soda
1 c Roasted Salted Peanuts	

Directions

Combine honey sugar, and corn syrup in a 1-2 Qt glass bowl. Microwave on high for 4 minutes, stir. Microwave on high for 3-4 more minutes, stir. Add peanuts, butter and vanilla extract. Microwave on high for 1-2 minutes. Add baking soda and stir until foamy. Pour mixture on slightly greased cookie sheet or silicone rolling mat and spread out to desired thickness. Cool for 1 hour. Break in small pieces and store in airtight container.

[Entries](#)

Almond Honey Roca

Carla Layton, [Blue Ribbon](#)

Ingredients

1 c butter	1 tsp vanilla
2/3 c honey	1 c chocolate chips, melted
½ c chopped almonds	Extra chopped almonds for sprinkling

Directions

1. Melt butter gently and add honey while the butter is melting. Stir with wooden spoon constantly.
2. Using candy thermometer, stirring occasionally, heat the mixture over medium heat to 305 or soft crack (275 degrees Fahrenheit).
3. Once at desired heat, remove from heat and stir in chopped almonds and vanilla. Stir well, then immediately spread onto a cookie sheet with raised sides lined with parchment paper to cool. Let cool 45 min then transfer to refrigerator.
4. Begin melting chocolate chips in glass bowl over sauce pan of simmering water. When completely melted, pour over almond layer and sprinkle with chopped nuts.
5. When chocolate is set, lift the parchment paper from the pan. It should be very stiff and will snap when you break off a piece.

Break into any sizes your desire and *enjoy*.

[Entries](#)

Honey Caramels

Vicki Trudel, [Blue Ribbon](#)

Ingredients

1 t flour	½ t vanilla
¼ t salt	½ c chopped nuts
¼ c cream (or evaporated milk)	2 T butter
½ c honey	

Directions

Mix flour, salt and cream thoroughly in a heavy saucepan. Mix in butter and honey. Place on direct heat and stir constantly until temperature reaches 258° or until the syrup when dropped in cold water forms a firm ball (about 15 minutes). Stir in vanilla and nuts. Pour into buttered dish. When cool, cut into squares and wrap in waxed paper. A pecan roll can be made by placing a layer of chopped nuts in bottom of a buttered 8x10-inch pan. Cover the nuts with 1/4-inch layer of hot caramel. When cool, cover the caramel with slightly thicker layer of marshmallow. Cover with remainder of caramel. When cool, cut in wide strips and shape into rolls. Wrap rolls in waxed paper or aluminum foil so that they keep their round shape.

Recipe from: The Wonderful World of Honey A Sugarless Cookbook by Joe Parkill 1977.

[Entries](#)

Honey Caramels

Renee Bloom, *Red Ribbon*

Ingredients

½ c Honey
½ Brown Sugar
¼ c Unsalted Butter

Directions

Melt honey, brown sugar and butter in a sauce pan. Using a candy thermometer, heat to hard ball stage, 260 degrees, stirring constantly. Remove from heat and allow to cool for approx. 3-4 minutes. Pour into silicone candy molds. Cool.

Or allow to cool longer and scoop out and shape into ½-¾ balls. Caramels start out firm, but will soften to chewy after about a minute.

Makes approx. 24-30 caramels.

[Entries](#)

German Chocolate Honey Brownies with Caramel

Nanci Ice, *Blue Ribbon*

Ingredients

1 package of caramels	1/3 c evaporated milk
¼ c honey	1 box German chocolate cake mix
¾ c butter	1/3 c evaporated milk (again)
1 c chopped nuts	1 c semi-sweet chocolate

Directions

Combine caramels, honey & 1/3 C evaporated milk. Cook over low heat, until melted. Stirring constantly.

Grease 9x13 pan. Combine cake mix, 1/3 C evap. milk, nuts & butter. Stir by hand.

Press ½ dough in pan. Bake 350 degrees for 6 minutes.



Remove. Sprinkle chip-s over brownie, spread Caramel over chips. Crumble remaining dough on top.

Bake 15-18 minutes. Do not over bake! Cool and cut into bars.

[Entries](#)

Honey Cinnamon Bars

Don Nilles, *Blue Ribbon*

Ingredients

¾ c sugar
½ c honey
2 c flour
1 tsp cinnamon
1 c chopped walnuts

¾ c veg. oil
1 egg
1 tsp baking soda
1/4 tsp salt

Glaze

- 1 c powdered sugar
- 2 Tbsp mayonnaise
- 1 tsp vanilla
- 1-2 Tbsp water
- chopped walnuts

Directions

Beat sugar, oil, honey & egg until well blended. Add flour, soda, cinnamon and salt. Mix well. Add walnuts. Spread into greased 15x10x1 in baking pan. Bake until golden brown. 10-12 mins. Cool completely. For glaze, mix powdered sugar, mayonnaise, vanilla and enough water to spread over bars. Sprinkle with more nuts. Let stand to set. Cut into bars.

[Entries](#)

Honey & Cashew Chews

Sarah Carlton, *Red Ribbon*

Ingredients

2 c honey
1 tsp vanilla extract

1 c chopped Cashews
¼ c Cashew butter

Directions

Using a candy thermometer, boil honey to 300 degrees fahrenheit. Remove from heat, add other ingredients and mix thoroughly. Pour mix in pan lined with parchment paper. When completely cooled, cut into bite sized squares and wrap in either wax paper or parchment paper. Store in cool, dry place.

Cashew butter – Using a food processor, take whole cashews and press into a paste, can add a small of coconut oil to help the processing.

[Entries](#)

Chocolate Peanut Butter Honey filled Truffles

Renee Bloom, *Red Ribbon*

Ingredients

2 c Dark Chocolate Chips	1/8 c Sweetened Condensed Milk
1 c Smooth All Natural Peanut Butter	Extra Honey for filling
¼ c Honey	Ghirardelli Hot Cocoa Power for coating

Directions

Melt Chocolate Chips and Peanut Butter in Microwave on 50% for 30 second increment, stir after each time until melted and blended. Add Honey and Sweetened Condensed Milk. Blend well. Refrigerate for 30-60 minutes. Shape into smooth balls. Make an indentation in the center of the ball, fill with honey, seal and reshape into a smooth ball. Coat in Ghirardelli Hot Cocoa Power. Make approx. 2 dozen.

[Entries](#)

Spoonoodles

Anna Leitz, *Blue Ribbon*

Ingredients

1 3-oz can chow mein noodles	2 Tbsp butter
1 c coarsely chopped nut	½ tt vanilla
1/3 c honey	1/8 tsp salt
¼ c sugar	1 6-oz package butterscotch chips

Directions

Combine chow mein noodles and nuts in a bowl; set aside. Combine honey, sugar, butter, vanilla and salt in a saucepan and bring to a full boil over moderate heat; stir constantly. Remove from heat, add butterscotch morsels and stir until melted and smooth. Pour over noodles and nuts, mix gently until coated. Drop by heaping tsp. onto waxed paper on baking sheet. Let stand until set or chill until firm.

*It may be wise to visit the online source for this recipe at
https://recipes.fandom.com/wiki/Butterscotch_Spoonoodles*

[Entries](#)

Honey Caramel Corn

Dale Edwards, *Blue Ribbon*

Ingredients

16 c air-popped corn (put this in a brown grocery sack)
1 c brown sugar
½ c butter
1/8 c honey

1 c mixed nuts
1 tsp vanilla
1/8 c molasses
¾ tsp baking soda

Directions

Microwave brown sugar, butter, molasses and honey on high in large glass bowl 3 min. Add nuts and vanilla, stir well, microwave 1 min. Add baking soda and stir quickly. Pour over corn in the sack, fold top down shake like crazy! Microwave on high 1 min. Shake like crazy again. Microwave on high 1 min. Shake and spread on a cookie sheet, cool compete. Store in airtight container, (if there is any left!)



[Entries](#)

Easy Microwave Honey Granola

Julie Parry, *Blue Ribbon*

Ingredients

Dry Ingredients

3 c Oats
¼ c Wheat Germ
¼ c Flour (White or Whole Wheat)

Wet Ingredients

½ c Honey
¼ c water
¼ c water

Add ins

½ c dried fruit (Cherries used for Fair)
½ c shredded coconut

Directions

Mix dry ingredients in a large microwavable bowl. Put the wet ingredients in a small microwaveable bowl or measuring cup and warm in the microwave oven High for 30 seconds and mix well. Pour the liquid over the dry ingredients and mix well. Cook on High for 3 minutes. Remove from oven, stir and break up any chunks. Let cool. When cool, add dried fruit and coconut.

This is good for breakfast and a variety of fruits and nuts can be used as “add in”.

[Entries](#)

Honey Vanilla Granola

Cherry Edwards, *Blue Ribbon*

Ingredients

4 c old fashioned oats	¼ soy nut	¼ cup honey
¼ c slivered almonds	¼ cup flaked coconut	2 tsp real vanilla
¼ cup raw pumpkin seeds	¼ cup canola oil	

Directions

Bring honey, oil and vanilla to a boil. Pour over dry ingredients in a very large bowl and stir to coat evenly. Bake on 2 large cookie sheets at 350 degrees, checking and stirring every ten minutes. Rotate pans from top to bottom of oven, and watch closely as it tends to burn. Cook completely and store in airtight jars. Perfect for breakfast and bread as a topping for ice cream!

[Entries](#)

Orange Honey Jelly

Renee Bloom, *Red Ribbon*

Ingredients

3 c Honey	1 Tbsp Lemon Juice
1 c Orange Juice	1 Pkg (3 oz) Liquid Fruit Pectin
1 tsp Orange Zest	

Directions

Add Honey, Orange Juice, Orange Zest and Lemon Juice to saucepan. Stir constantly over high heat, bringing to a boil. Add the liquid fruit pectin, return to a boil for 1 minutes, stirring constantly. Remove from heat. Skim off foam. Pour into prepared hot 8-oz jelly jars. Process for 10 minutes in boiling water bath. Adjust for altitude. Remove from water and allow to cool undisturbed for 24 hrs. Lids should pop and seal. Makes 6 8-oz jars.

[Entries](#)

Cherry Juice

Sharon Cortner, *Blue Ribbon*

Ingredients

2 c sour cherry juice concentrate*	2 Tbsp honey
1 ½ c water	

Directions

Combine the water and honey until the honey is mixed well into the water. Add to the sour cherry juice. The honey cuts the strong cherry flavor and gives the added sweetness needed.

*This is two-fold, as I can sour cherry juice in quart jars with ¼ cup of sugar. No water added. Further noted as sour cherry juice concentrate.

[Entries](#)

Honey Peanut Butter Balls

Hannah Scates¹, [Blue Ribbon](#)

Emma Scates², [Blue Ribbon](#)



Grand Champion¹
& Special Award²

Directions

Mix 2 packages graham crackers (crushed) with 1 c. peanut butter, 2 sticks butter (melted) and 1 # powdered sugar & 2 T honey. Thoroughly mix, roll into balls then dip in melted chocolate. ENJOY!

[Entries](#)

Honey Pumpkin (Cupcakes & Bread)

Hannah Scates³, [Blue Ribbon](#)

Emma Scates, [Blue Ribbon](#)

Reserve Grand Champion³

Directions

Thoroughly mix 3 c. sugar, $\frac{3}{4}$ c. oil, 4 beaten eggs, 15 oz. canned pumpkin plus 3T honey. Add $\frac{3}{12}$? c. flour, 2 t soda, 1 t. baking powder, 1 t. allspice, 1 t. cinnamon, $\frac{1}{2}$ t. cloves and $\frac{2}{3}$ c. water. Bake in muffin tins or 3x8" pan. Bake at 350 for 25-35 mins (muffins), 30-40 mins (bread pan).

Finscabrea with honey Cookies

Hannah Scates, [Blue Ribbon](#)

Emma Scates, [Blue Ribbon](#)

Directions

Cream together 2 cubes butter and $\frac{1}{2}$ c. sugar and 1 T. honey. Add $2\frac{1}{2}$ c. flour. Should be the stiffness of pie crust. Roll and then stamp with a cookie stamp coated with sugar. Bake in 325 oven for 12 mins. Or until light brown. ENJOY!

[Entries](#)

Uncle Andy's Sour Dough Bread

Addy Altmaier, *Red Ribbon*

Ingredients

1 c Starter	¼ tsp Yeast
2 tsp Salt	3 c Water
6 c Bread Flour	1/8 c Honey

Directions

Pour 2 cups of room temp. tap water and honey in large bowl.

Scoop out 1 cup sour dough starter. Stir in vigorously. Add yeast and flour.

Stir in 3 cups of water. Add salt.

Mix together. Add last of bread flour (3 cups). Stir until mixed. Cover and set aside. 12-15 HOURS.

Turn out dough. Sprinkle flour on top. Knead until smooth, elastic.

2nd Rise. Put oil in bowl. Cover; let rest 4-6 hours, if cool. 2-3 Hours (if warm).

Preheat pan 30 minutes @ 450 degrees. Sprinkle oatmeal on bottom of pan. Put dough in Dutch oven. Put cover on for 30 in.

Remove cover & bake 15 minutes. Take out. Sprinkle with kosher salt!

[Entries](#)

Honey Raisin Bread

Abigail Trudel, *Blue Ribbon*

Ingredients

Ingredient	Regular Loaf	Large Loaf	Extra Large Loaf
Water	¾ c	1 c	1 1/3 c
Butter	1 Tbsp	2 Tbsp	2 Tbsp
White Bread Flour	2 c	3 c	4 c
Dry Milk	1 Tbsp	2 Tbsp	2 Tbsp
Honey	1 Tbsp	1 ½ Tbsp	2 Tbsp
Salt	1 tsp	1 ½ tsp	2 tsp
Cinnamon	½ tsp	1 tsp	1 tsp
Raisins	½ c	1 c	1 c
Yeast (fast rise)	1 ½ tsp	2 tsp	2 tsp
... Yeast (active dry)	2 tsp	3 tsp	3 tsp

Directions

Mixing and rising processed in a bread machine following bread machine instructions. Dough poured into greased loaf pan and baked in a 325 degree oven for 60 minutes.

Recipe adapted from: Electric Bread 2nd Edition.

[Entries](#)

Exhibiter Information

Name	Exhibiter #	# of Class 6 Entries
Agte, Lorraine	605	(3) Banana Bread or Muffins, Apple Pie
Bloom, Renee	1722	Dark Chocolates filled with Honey and Hazelnut Ganache, Chocolate PB Honey filled Truffles, Honey Peanut Brittle, Honey Caramels
Carleton, Sarah	719	Honey & Cashew Chews
Cortner, Sharon	771	Basic White Bread, Cherry Juice
Diffenbacher, April	1607	Honey Scotcheroots
Edwards, Cherry	1142	Honey Vanilla Granola
Edwards, James (Dale)	214	Honey Carmel Corn
Flanagan, Chris	2675	1, Apple-Honey Sweet Bread
Ice, Nanci	2032	German Chocolate Honey Brownies with Caramel
Layton, Carla	1047	Honey Cookies, Honey Blueberry Muffins, Almond Honey Roca
Leitz, Anna	152	20-Minute Oatmeal Peanut-Butter Chocolate-Chip Cook(ies), Spoonoodles
Lemke, Jerry	527	Zucchini Bread
Nilles, Don	1627	No Bake Honey Monster Cookies, Honey Cinnamon Bars
Perry, Julie	1387	Easy Microwave Honey Granola
Stewart, Michele	508	Apple Pie, Whole Wheat Sourdough Bread
Trudel, Vicki	712	Honey Caramels
Youth Exhibitors		
Altmaier, Addy (7)	11	Uncle Andy's Sour Dough Honey Bread
Baker, Ivy (8)	933	Brownies*
Scates, Emma (8)	1315	Honey PB Balls, Honey Pumpkin, Finscabrea with honey Cookies
Scates, Hannah (10)	1351	Honey PB Balls, Honey Pumpkin, Finscabrea with honey Cookies, Brownies*
Spratler, Julie (5)	1559	Brownies*
Trudel, Abigail (10)	515	Honey Raisin Bread

*No Recipe

[Open Entries](#) [Youth Entries](#)