

All-Star Peanut Butter Cookies

1c. Salted Butter
1/2c. White Sugar
1/2c. Brown Sugar
1/2c. Honey
1 Whole Egg
1/2 tbsp Vanilla
1 tsp Baking Powder
4c. Flour

Pre-heat oven to 300 degrees. Mix butter and sugars until creamy. Then add honey, egg and vanilla and mix well. In another bowl combine flour and baking powder. Gradually mix flour mix into liquid mix. The consistency should be just past "sticky" stage. You should be able to press a fork into the batter ball without it sticking. If it is sticky, add small amounts of flour until correct consistency. On ungreased cookie sheets, place balls of dough, then using the backside of a fork press a cross pattern in the balls. Bake in the oven for 10-12 min.

Shannah HARDING (BAKER)

Honey Lemon Cheesecake

BAKED BY BARB HARMAN

Crust

1 ½ C. broken vanilla wafer cookies

½ C. slivered almonds, toasted

¼ C. butter, melted

Filling

16 oz. softened cream cheese

¼ C. fresh lemon juice

2 t. freshly grated lemon peel

3 eggs

¾ C. honey

Crust

Heat oven to 350 * Place cookies and nuts in blender or food processor container; process until coarse crumbs. Add melted butter; process until blended. Press in bottom of a 9-inch springform pan. Bake for 10 minutes; cool.

Filling

Lower oven to 300*. Cream the cream cheese, lemon juice, and peels. Add eggs one at a time. Add the honey. Pour over the crumb crust. Bake until the center is firm, about 1 hour. Refrigerate at least 3 hours but not more than 10 days. Loosen the edge of cheesecake with a knife before removing side of pan. Top with honeyed whipped cream, if desired.

Honey Ranger Cookies

BAKED BY BARB HARMAN

1C. softened butter

1 ½ C. honey

2 eggs

2 t. vanilla extract

2 C. all-purpose flour

1t. baking soda

½ t. baking powder

½ t. salt

3 C. crisp rice cereal

2 C. quick oats

1 C. flaked coconut

¼ C. wheat germ

Preheat oven to 350°F. In an electric mixer beat butter until light and fluffy. Gradually add honey, beating until light and fluffy. Beat in eggs and vanilla. In a large bowl, combine flour, baking soda, baking powder, and salt. Gradually add to butter mixture, mixing until blended. Stir in rice cereal, oats, coconut, and wheat germ. Drop by rounded tablespoonful onto a greased baking sheet. Bake 8 to 10 minutes, or until cookies are golden brown and set. Transfer to a cooling rack and cool completely.

Honey Spiced Cider

By Barb Harman

8 C. apple cider

1 C. Honey

24 whole cloves

2 small navel oranges- quartered

7 - 4 inch cinnamon sticks

½ t. dried orange peel

½ t. dried lemon peel

¼ t. grated nutmeg

Combine cider and honey in a medium saucepan over medium heat. Stir until honey dissolves. Push 3 cloves into the rind of each orange quarter. Add to the cider along with the cinnamon sticks, orange and lemon peel, and nutmeg. Reduce heat to low, cover, and simmer at the merest bubble for 20 minutes. Remove the fruit and spices with a slotted spoon and discard. Serve hot.

From the Cookbook "Honey" by Arner Laskin
BAKED BY SUE HEPPERHAUN

BAKED HONEY CHEESECAKE

Beautiful and tasty, this cake is a crowd-pleaser.

INGREDIENTS

Makes one 10-inch round cake

Crust:

- 1 cup butter, softened
- 1 cup graham crackers, finely crushed
- 1/2 cup packed brown sugar

Filling:

- 6 eggs, separated
- 1 pound light cream cheese
- 1 1/2 cups honey
- 3 tablespoons cornstarch
- 2 tablespoons pistachios, chopped

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Didn't use

PREPARATION

1. Preheat oven to 325°F.
2. Prepare the crust: In a medium bowl, blend together all the ingredients. Set aside.
3. Prepare the filling: In a large bowl, beat the egg yolks with an electric mixer on high, until thick. Add the cheese and mix until blended. Mix in the honey and cornstarch.
4. In a separate bowl, beat the egg whites with an electric mixer on high, until they form stiff peaks.
5. Gently fold the beaten egg whites into the rest of the filling mixture with a spatula.
6. Spread the graham cracker crust evenly onto the bottom of a 10-inch round baking pan, pressing down firmly with your fingers. Pour in the filling and level the top with a spatula or palette knife. Bake for 1 hour.

7. Cool the baked cake *at room temp.* refrigerate for 1 hour, *then* refrigerate for 2 hours in an airtight container in the refrigerator for up to 3 days. Sprinkle with pistachios before serving.

Honey Cheesecake

Ingredients

2 tablespoons butter, melted
1/3 cup finely ground walnuts
1/4 cup vanilla wafer crumbs
1 1/2 pounds cream cheese, at room temperature
3/4 cup honey, plus 2 tablespoons, divided
3 eggs, at room temperature
1/4 cup heavy cream
2 teaspoons vanilla extract
1 tablespoon all-purpose flour
1/2 teaspoon ground cinnamon
1/4 teaspoon salt

Instructions

Preheat oven to 325F.

Brush inside of 8- or 9-inch springform pan with melted butter. Mix walnuts and cookie crumbs in small bowl; spread evenly in the pan, coating bottom and sides.

Beat cream cheese and 3/4 cup honey with a mixer at medium speed until smooth, scraping down bowl's sides occasionally, about 3 minutes.

Beat in eggs one at a time; beat in cream and vanilla. Beat in flour, cinnamon and salt. Pour into crust.

Bake about 1 hour and 10 minutes or until lightly browned and a little puffed. Cheesecake will jiggle in the center but will set as it cools. Cool on a wire rack 2 hours. Cover and refrigerate. To serve, drizzle with remaining 2 tablespoons honey and garnish with berries, if desired.

Recipe by Bruce Weinstein and Mark Scarbrough

BAKED BY CORINNE COWHINS

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Melopita
(Greek Ricotta + Honey Pie)
A traditional Easter dessert in Greece

16 oz whole milk ricotta cheese

2 eggs 1/2 c cream

1/2 c sugar 1 t. grated lemon peel

1/2 c honey 1/4 t. nutmeg

1/4 t. cinnamon

Combine all ingredients & beat
until light. Pour into pie pan &
bake 50 minutes. Store in refrigerator.

Yield 10-12 servings

Baked by Mary Ellen Raymond

RECIPE FOR: White Chocolate Coconut Cookies

SOURCE: _____

PREPARATION TIME: _____ SERVINGS: _____

1 1/2 sticks real butter - melted & cooled form. temp.

1 c. light brown sugar

1/3 c. honey

2 lg eggs

2 tsp vanilla

Blend sugars and butter until smooth, add eggs (one at a time) and vanilla.

2 c. plus 2 T. all purpose flour

1 t. salt

1/2 t. baking soda

Mix all dry ingredients and then add to sugar mixture

1 1/2 c. coconut

8 oz. toasted macadamia nuts

1-1 1/2 c. white chocolate chips

3/4 c. dried cranberries

Add the coconut, mix until well blended.

Add nuts & chips (dried cranberries optional)

Scoop 1/4 c. or 1/6 cream scoop.

Bake at 325° until lightly browned.

(12-15 min)

Baked by Mary Ellen Raymond