

# AYR & DISTRICT BEEKEEPERS OPEN HONEY COMPETITION

## 2024 HONEY SCHEULE - RECIPES



### Products Made with Honey

*(All products to be the work of the exhibitor)*

Class

#### 24. Honey Loaf

175g butter	100ml natural yogurt
85g honey	85g almonds
85g sugar	200g plain flour
2eggs	1tsp bicarbonate soda and baking powder

Heat oven to 180C/160C fan/gas 4 and Grease a 900g/2lb loaf tin.

Beat the butter, honey, and caster sugar together. Add the eggs, the yoghurt, and the rest of the ingredients.

Tip the mix into the prepared tin, scatter over some flaked almonds and bake for 55 mins.

#### 25. Honey biscuits *Exhibit to be made to this recipe with four pieces to be displayed.*

200g butter	1yolk
200g sugar	300g self raising flour
2tablespoon honey	

Beat the butter and sugar together in a bowl until they are creamy. Beat in honey then yolk. Add the flour and mix into a soft dough, shape into balls.

Put into oven heated to 175c or gas mark 4, for about 9 to 12 minutes, allow to settle for a few minutes when out of oven.

#### 26. Honey flap jacks *Exhibit to be made to this recipe with four pieces to be displayed.*

225g butter	4table spoons honey
75g caster sugar	350g porridge oats

Melt the butter, sugar and honey in a pan. Pour in the oats and mix. Place 25 x 20 cm rectangles onto a linked tin and bake in the oven at 160 fan (180 non-fan) for 10-15 minutes.

Leave to cool in the tin, then remove before cutting into squares.

#### 27. Honey Sweets. Containing Honey

Four pieces to be displayed on a white paper plate. Own recipe to be displayed beside the exhibit.

#### 28. 454g Honey Marmalade

Own recipe to be displayed beside the exhibit. Honey or jam jar may be used.

A copy of the full schedule and link to enter can be found at -

<https://adbka.org.uk/honeyshow> - The closing date for entries is Thu 22<sup>nd</sup> August 2024