



ROYAL THREE COUNTIES SHOW

Bees & Honey Competition

RECIPES FOR CLASSES B10-B12

HONEY FUDGE - 6 PIECES OF FUDGE TO BE DISPLAYED (CLASS B10)

Ingredients

- 454g (1lb) of granulated sugar
- 140ml (5fl oz) of evaporated milk
- 57g (2oz) of honey
- 57g (2oz) of butter
- A good pinch of salt

Method

1. In a very large saucepan, boil the sugar, salt and milk for 5 minutes.
2. Add the honey and re-boil the mixture until a "soft ball" stage is reached at 115°C (240°F). Add the butter to the mixture and allow to stand until it is luke-warm.
3. Beat the mixture until it is creamy, and spread into a greased dish. When it is nearly set, cut the fudge into squares.

HONEY AND OAT BISCUITS - 6 BISCUITS TO BE DISPLAYED (CLASS B11)

Ingredients

- 75g (3oz) porridge oats
- 50g (2oz) plain flour
- 50g (2oz) margarine
- 50g (2oz) granulated sugar
- 1 level tablespoon honey
- ½ level teaspoon bicarbonate of soda

Method

1. Mix porridge oats and flour together in a bowl.
2. Melt the margarine in a large saucepan then add the sugar and honey. Stir in the bicarbonate of soda into the mixture.

3. Add flour and oats into the pan then mix well.
4. Make walnut sized balls of the mixture and place them on greased baking sheets making sure they are spaced apart.
5. Bake in the oven at a temperature of 180 °C/350°F/gas mark 4 for 11-15 minutes.
6. Allow to cool down on wire cooling rack.

HONEY CAKE RECIPE (CLASS B12)

Ingredients

- 142g (5oz) butter
- 114g (4oz) soft brown sugar
- 170g (6oz) clear honey
- 2 eggs
- 200g (7oz) self-raising flour
- 1 tbsp of water

Method

1. Place butter, sugar, honey and water in saucepan and heat until the butter has melted, stirring all the time.
2. When butter has melted remove pan from the heat and allow contents to cool to blood temperature.
3. Gradually beat in the eggs. Add sieved flour and mix until smooth (do not over mix).
4. Pour mixture into a greased and lined 18-20cm cake tin and bake for 1 hour or until risen and firm to the touch (Oven temperature 180°C or 350°F, gas mark 4).

