

# Edinburgh & Midlothian Beekeepers' Association

## Honey Show 2008

### HONEY SCONES RECIPE

1 oz / 50g margarine  
8 oz / 200g self raising flour  
Pinch of salt  
1 tablespoon clear honey  
5 oz carton of yoghurt

Rub margarine into the flour and salt until mixture resembles breadcrumbs.  
Mix together honey and yoghurt and add to flour mixture to form soft dough.  
Knead lightly and roll into ½ inch thickness.  
Cut into 2 ½ inch rounds  
Brush tops with milk and bake near top of pre-heated oven at 220C/ 424F/ gas mark 7  
for 12 to 15 minutes until risen and golden.

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### HONEY SHORTBREAD RECIPE

1oz/ 25g brown sugar

4oz/100g butter

1oz/ 25g honey

7ozs/ 200g flour

Cream butter and add sugar together.

Add honey gradually.

Work in the flour and knead lightly.

Roll out and use cutter to form shapes.

Bake at 180C. / 350F. /gas mark 4

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### SPONGE CAKE RECIPE

#### For the cake

2 eggs  
1oz honey  
3ozs sugar  
4ozs plain flour

#### For the filling

1 egg yolk  
1oz honey  
3ozs butter  
1 dessert spoon water  
1oz castor sugar

For the cake - Whisk sugar, eggs and honey thoroughly in a basin over a pan of hot water.  
Fold in the sieved flour. Pour into two 6" x 1" sandwich tins which have been greased and floured.  
Bake in a moderate oven until risen and firm (15 – 20 minutes).  
Allow to cool.

For the filling - Beat egg yolk, water, sugar and honey until white and creamy.  
Add the previously softened butter and beat until smooth.  
Spread one cake with the filling and sandwich the two cakes together.

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### TABLET RECIPE

2 lbs sugar  
¼ lb margarine  
1 small tin condensed milk  
1 teacup milk  
½ lb honey

Place all ingredients in a pan and dissolve slowly.  
Boil for 35 minutes.  
Beat well with wooden spoon until creamy.  
Pour into greased tin and mark into squares when cooled.