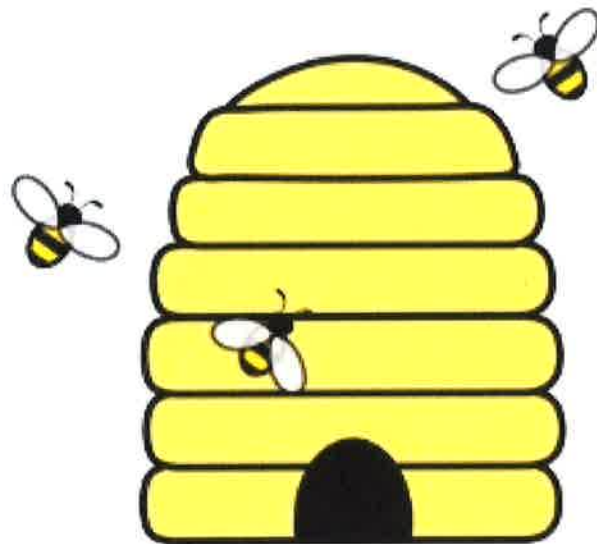




# **Bees: The Original Social Network Recipe Book**



# Easy Homemade BBQ Sauce

## instructions

Prepare ingredients for the sauce.

Place all ingredients in one pan, stir to combine everything together. Bring the sauce to a simmer and turn the heat to very low. Let it cook for about 60 minutes, stirring occasionally so it doesn't stick to the pan.

Sauce can be stored in a sealed container for up to a few weeks.

<http://momsdish.com/r513>

Serving size: *8 servings*

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**2 cups** Ketchup

**1/2 cups** Cider Vinegar

**2 tablespoons** Honey

**2 tablespoons** Brown Sugar

**1/2 tablespoons** Paprika

**1/2 tablespoons** Garlic Powder

**1 tablespoon** Honey Mustard

**2 tablespoons** Worcestershire Sauce

## WHIPPED HONEY BUTTER RECIPE

### INGREDIENTS:

- ½ cup butter, softened
- ½ teaspoon vanilla
- ¼ cup honey

### DIRECTIONS:

1. Whip softened butter by itself until light and fluffy.
2. Add vanilla and honey gradually.
3. Beat for again until desired consistency- the fluffier the better!

### Notes:

- This butter should be stored in the refrigerator until ready to use.
- I use electric beaters to whip the butter.
- This may be re-whipped. It will take a couple of minutes to achieve the correct consistency. Don't give up if it begins looking grainy and separated! Keep whipping until smooth and creamy.
- Share some Whipped Honey Butter and hot, fresh rolls with your neighbors! Simply place a scoop of the butter on a square piece of parchment paper, then lift all four corners and tie it with baker's twine. Nothing to return, nothing to store, and only a small bit of garbage to throw away!

## PEANUT BUTTER OATMEAL BARS

ingredients:

1 cup peanut butter

1 cup honey

3 cups old-fashioned oats

directions:

melt peanut butter & honey

stir in oats

press mixture into 9x9 pan

cover & let harden overnight

## Soft Honey Cookies Recipe



This old-fashioned cookie has a subtle honey-cinnamon flavor and a tender texture. It's been a favorite in my family for years and now it can be one at your house, too. —Rochelle Friedman, Brooklyn, New York

**TOTAL TIME:** Prep: 15 min. + chilling Bake: 10 min.

**YIELD:** 16 servings

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### Ingredients

- 1/4 cup sugar
- 2 tablespoons canola oil
- 1 large egg
- 3 tablespoons honey
- 3/4 teaspoon vanilla extract
- 1 cup plus 2 tablespoons all-purpose flour
- 1/4 teaspoon baking powder
- 1/4 teaspoon ground cinnamon
- 1/8 teaspoon salt

### Directions

1. In a small bowl, beat sugar and oil until blended. Beat in egg; beat in honey and vanilla. Combine the flour, baking powder, cinnamon and salt; gradually add to sugar mixture and mix well (dough will be stiff). Cover and refrigerate for at least 2 hours.
2. Drop dough by tablespoonfuls 2 in. apart onto a greased baking sheet. Bake at 350° for 8-10 minutes or until bottoms are lightly browned. Cool for 1 minute before removing from pan to a wire rack. Store in an airtight container. **Yield:** 16 cookies.

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# Honey Cream Cheese Biscuits

Bake up a large batch of these homemade Honey Cream Cheese Biscuits! They are easy to make, great alongside your favorite meal, and so tasty! They are even wonderful alone with a pat of butter.

**Course**                      Appetizer, Side Dish

**Prep Time**                15 minutes

**Cook Time**                10 minutes

**Total Time**              25 minutes

**Yields**                     24 biscuits

**Author**                    Jen Sobjack

## Ingredients

- 2 and 3/4 cups all-purpose flour
- 1 tablespoon baking powder
- 1/2 teaspoon baking soda
- 1 teaspoon salt
- 4 ounces cream cheese cut into 1/2-inch pieces, cold
- 1/4 cup unsalted butter cut into pieces, cold
- 1 cup buttermilk
- 1/3 cup honey

## Instructions

1. Preheat the oven to 450°F. Line a baking sheet with parchment paper.
2. In a large mixing bowl, combine the flour, baking powder, baking soda, and salt. Stir with a whisk. Using a pastry blender cut the butter and cream cheese into the flour until the mixture resembles coarse crumbs. Add the honey to the buttermilk and stir well. Stir the buttermilk into the flour until combined. (The dough might appear to be slightly dry.)
3. Turn the dough out onto a lightly flour surface and knead just until the dough comes together. (Handle the dough as little as possible.) Roll the dough out into an 8-inch circle. Cut the dough using a 2-inch circle biscuit cutter and place them on the prepared baking sheet. Gently re-roll any leftover dough to cut more biscuits if needed. Bake for 8 to 10 minutes or until lightly golden brown. Cool on a wire rack for 5 minutes before serving. Enjoy them warm.

# HONEY MUSTARD DRESSING

YIELD: 3/4 CUP SAUCE    PREP TIME:2 MINUTES    COOK TIME:0 MINUTES    TOTAL TIME:2 MINUTES

## INGREDIENTS:

- 1/2 cup mayonnaise
- 3 tablespoons yellow mustard
- 2 tablespoons honey (plus more, as desired)
- 1 tablespoon vinegar
- 1/4 teaspoon ground black pepper

## DIRECTIONS:

1. Add all of the ingredients to a small bowl and stir well to combine.
2. Taste and add more honey, if you prefer a sweeter dressing.
3. Store in the fridge in a covered container for up to 1 week.



# Honey Taffy -- An Easy One Ingredient Recipe

<b>Course</b>	Dessert
<b>Servings</b>	80
<b>Calories</b>	19 kcal
<b>Author</b>	Rachel at MashupMom.com

## Ingredients

- 1 lb real honey (about 1 1/2 cups)

## Instructions

1. Bring honey to a boil in an uncovered medium saucepan over medium heat (about 5 to 7 minutes).
2. Continue to boil until honey registers 280 degrees on a candy thermometer (about 10 to 12 minutes).
3. Line a pan with parchment paper and coat lightly with cooking spray.
4. When the honey reaches temperature, pour it onto your prepared pan and allow to cool on the counter for 20-25 minutes.
5. Spray your hands with nonstick spray, and break off about a third of the cooled honey.
6. Begin to pull and stretch the honey, continually folding it and working more air into the taffy.
7. As you continue to pull and incorporate air into the taffy, it will start to firm up and become lighter in color.
8. Keep doing this for about five minutes, or until taffy has lightened in color from dark amber to tan.
9. When taffy is tan and firmed up, roll it into several long thin snakes and place these back on your parchment paper lined pan.
10. Refrigerate pan for 10 minutes, then use a knife coated in cooking spray to cut each taffy roll into one inch long pieces.
11. Roll up each piece of taffy in wax paper, twisting the ends to close.



# Honey Butter Popcorn

Serves 6

## Ingredients

1/2 c. organic non-GMO popcorn kernels

2 tbsp. butter

2 tbsp. honey

1 tsp. vanilla

salt to taste

## Instructions

- 1 Using an air popper, pop the popcorn kernels. Set aside. In a small saucepan, melt the butter over medium heat. Stir in honey until well mixed. Remove from the heat. Add vanilla. Pour honey butter mixture over the popcorn, and mix until popcorn is evenly coated. Add additional salt as needed.

tried and tasty <http://triedandtasty.com/>