

LORGE HONEY

QUICK AND EASY RECIPES



LORGE HONEY
Bottled and Distributed by:
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WARNING: DO NOT FEED TO INFANTS UNDER 12 MONTHS OF AGE.

Honey Butter

Ingredients

- 1/2 cup butter, softened
- 1/2 cup honey

Directions

Place butter in a small bowl. Gradually add honey, beating constantly, until desired thickness is attained.

Sweet Cottage Cheese, Honey and Bananas

Ingredients

- 1/2 cup cottage cheese
- 2 teaspoons honey
- 1 banana, sliced

Directions

In a small serving bowl, stir together the cottage cheese, honey, and banana slices. Serve or eat immediately.

Peanut Butter and Honey Sandwich

Ingredients

- 2 tablespoons peanut butter
- 1 teaspoon honey
- 1 teaspoon butter, softened
- 2 slices bread

Directions

Stir the peanut butter, honey, and butter together in a bowl until smooth; spread on 1 of the bread slices and sandwich with the other slice.

Peanut Butter, Bacon and Honey Sandwich

Ingredients

- 2 slices bacon
- 2 slices whole wheat bread
- 2 tablespoons peanut butter
- 1 tablespoon honey

Directions

Place the bacon in a skillet, and cook over medium-high heat, turning occasionally, until evenly browned and crisp, about 10 minutes. Drain the bacon slices on a paper towel-lined plate.

Toast the slices of whole wheat bread in a toaster, and spread a toasted slice with peanut butter and honey. Place the bacon on the honey, top with the remaining toasted bread slice, and serve.

Peanut Butter Balls

Ingredients

- 1 cup peanut butter
- 1/2 cup milk powder
- 1/4 cup honey
- 1/2 cup chocolate chips (optional)

Directions

Stir the peanut butter, milk powder, honey, and chocolate chips together in a bowl until evenly mixed. Scoop up about 1 1/2 tablespoons of mixture per serving, and shape into round balls. Arrange on a plate. Store in freezer until set about 30 minutes.

Peanut Butter-Honey Brownies

Ingredients

- No-Stick Cooking Spray
- 3/4 cup Creamy Peanut Butter
- 1/2 cup honey
- 1 package of your favorite Brownie Mix
- 1/4 cup butter or margarine, melted and cooled
- 3 tablespoons water
- 1 egg
- 3/4 cup semi-sweet chocolate chips
- 3 tablespoons butter or margarine

Directions

Heat oven to 350 degrees F. Spray an 8 or 9-inch square baking pan with no-stick cooking spray. Combine peanut butter and honey in a small bowl, blending until smooth.

Combine brownie mix, 1/4 cup butter, water and egg in a large bowl, beating 50 strokes with spoon. Spread half of batter in prepared pan. Score batter into 16 squares. Using 1/4 cup of the peanut butter-honey mixture, place scant measuring teaspoon of mixture in center of each square. Carefully spread remaining brownie batter over top.

Bake at 350 degrees F for 30 to 35 minutes or until edges pull away from sides of pan. Cool 45 minutes.

Spread remaining peanut butter mixture over brownies. In small saucepan, combine chocolate chips and 3 tablespoons butter. Cook over low heat until melted and smooth, stirring constantly. Spoon and spread chocolate mixture over peanut butter mixture on brownies. Cool 45 minutes or refrigerate until set. Cut into bars.