

PREP: 10 min
COOK: 10 min
SERVES: 16

Honey Jumbles

Surprisingly easy to make at home, these homemade honey jumbles have just the right amount of honey and ginger.

Ingredients

Jumbles

60g butter

½ cup (180g) honey

1 tbsp milk

1 tsp Queen Natural Vanilla Essence-Extract

1 ¼ cups (160g) plain flour

½ tsp bicarbonate soda

1 tsp ground ginger

½ tsp cinnamon

¼ tsp cloves

¼ tsp nutmeg

Icing

Method - Jumbles

STEP 1

Preheat oven to 160°C (fan forced) and line 2 baking trays with baking paper. Place the butter and honey in a medium saucepan over medium heat. Bring to a simmer, reduce heat to low and cook for 2 minutes. Allow to cool slightly.

STEP 2

Add milk and vanilla to butter mixture. Sift flour, bicarbonate of soda, and spices over butter mixture. Stir to combine. Cover with cling wrap and chill 1 hour or until mixture is firm enough to handle.

STEP 3

Once dough has cooled, form a disk with the dough and divide into quarters. Divide each quarter into 4 balls. Roll each ball into 5-6cm logs and flatten with the back of a wooden spoon leaving 5cm between them for spreading. Bake for 10 minutes and leave to cool slightly before transferring to wire racks.

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Ingredients

2½ cups (375g) icing sugar, sifted

1 tsp honey

1 tsp Queen Vanilla Bean Paste

¼ cup (60ml) boiling water

Queen Yellow Food Colouring

Method - Icing

STEP 1

Sift icing sugar into a large bowl. Add honey and Vanilla Bean Paste, stirring to combine. Add boiling water one teaspoon at a time until desired consistency is reached. Split icing into two separate bowls and add several drops of Yellow Food Colour to one bowl. Mix until incorporated. If yellow needs more colour, add a small drop at a time until light yellow pastel colour is achieved.

STEP 2

Using a teaspoon, smooth icing over top of jumbles. Allow icing to set before serving.

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