

CREAMED HONEY by Warren Schave

Recipe to make 1-gallon (12 LBS.) batches on a stove.

1. Pour 12 LBS. honey into large pot.
2. Warm honey over stove at Med.-High setting.
3. Use candy thermometer to measure temp. and bring to 140 degrees F. to remove all natural crystals.
4. Stir honey with rubber spatula during warming process to prevent hot spots.
5. After 140 degrees F. is reached, remove from stove and let honey cool to 90-95 degrees F.
6. Skim off all bubbles and foam with spatula.
7. While honey is still at 90-95 degrees F., add two (2) 12oz. Sue Bee Premium Clover Spun honey, or equivalent, as seed honey to start the smooth granulation process.
8. Mix or stir this seed honey thoroughly with liquid honey until it is totally blended together. Try not to add air bubbles while stirring.
9. Cover and let stand a minimum of 12 hours to allow bubbles to rise.
10. Again skim off all bubbles.
11. Pour honey mixture from the large pot into a bottler or container with pour spout for easier pouring, i.e. large measuring container with spout.
12. Select plastic tubs or glass jars of your choice for final packing.
13. Pour mixture into tubs or jars you selected.
14. Place containers in an environment that is closest to 57 degrees F. and let stand. In Fall, Winter, and Spring - an unheated room or building like a garage works great. In Summer, a refrigerator works best.
15. After 5-7 days your creamed honey should have a texture from creamy butter to firm. Allow more days as needed to reach desired texture.

Variations of Recipe:

- More seed honey can be added in step 7 to speed up the granulation process if desired.
- Flavoring can be added such as cinnamon or peach.
- If flavoring with cinnamon spice, add a minimum of 1/8 c. gradually during step 4. Add more cinnamon for stronger flavor.
- If flavoring with extracts such as peach - add 1 - 2 capfuls during step 8. Add more for stronger flavor.