



# Honey Powder

## Bakery

Augason Farms offers a wide selection of baking mixes and baking items. Whether you're preparing baked goods from scratch or want a quick baking mix, we provide for your needs.

## Honey Powder

Augason Farms Honey Powder is perfect for use in recipes. Reconstituted it is delicious on breads, rolls, or muffins.

## Whole Wheat Muffins

- |   |  |
|---|--|
| 1 egg   | 1/3 cup Augason Farms Honey Powder         |
| 3 tablespoons Augason Farms Country Fresh Instant Nonfat Dry Milk | 1/2 teaspoon salt                          |
| 1 cup water   | 2 cups whole wheat flour                   |
| 1/2 cup chopped nuts  | 1 tablespoon baking powder                 |
| 1/3 cup vegetable oil   | Sugar or sugar-cinnamon mixture – optional |

Grease bottoms only of muffin pan. Beat egg and stir in next six ingredients. Mix well. Add flour and baking powder and stir just until flour is moistened. Do not over mix. Fill cups 3/4 full. Sprinkle with sugar or sugar-cinnamon mixture if desired. Bake at 400°F for 10 minutes.

## Honey Cinnamon Toast

1 slice your favorite bread – toasted and buttered Augason Farms Honey Powder Cinnamon

Sprinkle honey powder and cinnamon on warm buttered toast.

## Suggested uses for Honey Powder

- Add to your favorite herbal tea; honey is known for its soothing properties.
- Use to sweeten your favorite hot drink.
- Sprinkle on buttered toast or cereals.

## DIRECTIONS:

Use as a sweetener. Substitute for sugar or honey in recipes.

**Sugar Substitute:** Simply use dry honey powder instead of sugar at same measurement as called for in recipes.

**Liquid Honey Substitution:** 1 cup liquid honey is equal to 1 cup honey powder and 1/4 cup water.

**Re-hydration:** Slowly add 1/4 cup cold water to 1 cup honey powder. Mix well. Heat mixture on low to dissolve sugars. Place in a covered jar and cool. Use as you would fresh honey.

**INGREDIENTS:** Honey powder (refinery syrup, honey), fructose.

Processed in a plant that handles wheat, egg, dairy, soybean, peanut, cashew, walnut, and almond products.

Contains oxygen absorber. Discard immediately upon opening.

Shelf Life: Best when stored in a cool dry place at temperatures between 55° and 70° F (ideal humidity 15%). Sealed: to 30 years / Opened: to 1 year

Shelf life estimates are based on industry studies from sources deemed reputable. Since Augason Farms has no control over individual storage practices, they must disclaim any liability or warranty for particular results.

## Nutrition Facts

Serving Size 1 tsp (4g dry)  
Servings Per Container 340

Amount Per Serving			
<b>Calories</b>	15	<b>Calories from Fat</b>	0
<b>% Daily Value*</b>			
<b>Total Fat</b>	0g		<b>0%</b>
Saturated Fat	0g		<b>0%</b>
Trans Fat	0g		
<b>Cholesterol</b>	0mg		<b>0%</b>
<b>Sodium</b>	0mg		<b>0%</b>
<b>Total Carbohydrate</b>	4g		<b>1%</b>
Dietary Fiber	0g		<b>0%</b>
Sugars	4g		
<b>Protein 0g</b>			
Vitamin A	0%	Vitamin C	0%
Calcium	0%	Iron	0%
*Percent Daily values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.			
	<b>Calories</b>	<b>2,000</b>	<b>2,500</b>
Total Fat	Less than	65g	80g
Sat Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2400mg	2400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g
Calories per gram: Fat 9 Carbs 4 Protein 4			

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**340 SERVINGS**  
**NET WT. 3 LBS (1.36 kg)**