

Ice Cream With Honey

2 teaspoons gelatin 1 cup cream, whipped
¼ cup cold water ¼ teaspoon vanilla
1¼ cups hot milk ¼ teaspoon almond extract
½ cup honey ½ cup Grape-Nuts
Dash of salt

Combine gelatin and cold water; mix well. Add hot milk and stir until gelatin is dissolved. Add honey and salt and mix well. Chill until slightly thickened. Then fold in whipped cream, vanilla, and almond extract.

Turn into freezing tray of automatic refrigerator, setting control for coldest freezing temperature. When partially frozen, remove from tray and beat with rotary egg beater until fluffy and smooth. Fold in Grape-Nuts. Return to tray and freeze 30 minutes longer; stir. Then freeze until firm. Freezing time: 3 to 4 hours. Makes 1 quart.

Refreshing Honey Dessert

1 package lemon or orange flavored gelatin Juice of ½ lemon
1 small can evaporated milk
½ cup boiling water ½ pound vanilla wafers or graham crackers
½ cup honey

Dissolve gelatin in boiling water. Add honey and lemon juice and mix well. Fold in the evaporated milk that has been chilled and whipped. Pour this mixture into a pan that has been lined with crushed vanilla wafers or graham crackers. Place crushed vanilla wafers on top of mixture and put in refrigerator to set. Cut into squares. Serves 6.

To make crumbs—put wafers or graham crackers in paper bag. Crush with rolling pin.

Honey Quickies

- Pour Honey over ice cream. Sprinkle nuts on top or garnish with a cherry or berries.
- Split hot baking powder biscuits. Slip one teaspoon honey butter between halves. Put together and serve.
- Make honey butter by beating equal parts of honey and butter together.
- Combine equal parts of honey and lemon juice and beat well. Serve on fruits for salad.

Honey-Glazed Baked Ham

Place ham, fat side up, on a rack in an open pan. Do not add water. Do not cover. Roast in a preheated low oven (325° F.) following this time schedule.

Size	Cooking Time	Approx. Min. Per Pound
16 to 18 lbs.	4 to 4½ hours	15
12 to 15 lbs.	3½ to 4 hours	17
10 to 12 lbs.	3 to 3½ hours	18
8 to 10 lbs.	2¾ to 3 hours	20
5 to 7 lbs.	2 to 2½ hours	22

Remove rind if ham has not had skin removed. Score in diamond shapes. Place ¼ of a maraschino cherry in center of each diamond. Pour 1 cup honey over scored ham. Use more honey if necessary to cover ham uniformly. Bake in a hot oven (400° F.) 15 minutes, or until well browned.

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Honey Date Bars

$\frac{1}{2}$ cup shortening 1 teaspoon baking powder
1 cup honey $\frac{1}{2}$ teaspoon salt
1 teaspoon vanilla 1 cup chopped dates
3 eggs or 6 egg yolks 1 cup chopped nuts
 $\frac{1}{4}$ cups sifted all-purpose flour Confectioner's sugar

Blend shortening, honey and vanilla until creamy. Beat in eggs one at a time. Sift dry ingredients into egg mixture. Blend. Add nuts and dates and stir just enough to distribute evenly. Spread in a greased 9 x 12-inch pan. Bake in a moderate oven (350° F.) until golden brown, 30 to 35 minutes. Cool. Cut into bars and roll in confectioner's sugar. Three dozen 1 x 3-inch bars.

Everyday Honey Cookies

$\frac{1}{2}$ cup shortening $\frac{1}{2}$ teaspoon baking powder
 $\frac{1}{2}$ cup sugar $\frac{1}{4}$ teaspoon salt
 $\frac{1}{2}$ cup honey 1 cup quick cooking oats
1 egg 1 cup shredded coconut
 $\frac{2}{3}$ cup flour 1 teaspoon vanilla extract
 $\frac{1}{2}$ teaspoon soda $\frac{1}{2}$ cup chopped nutmeats

Cream shortening, sugar, and honey together until light and fluffy. Add well beaten egg, blend together. Sift flour with dry ingredients; stir well. Add oats, coconut and vanilla. Add nutmeats. Spread on greased baking sheets; bake in moderate oven (350° F.). Bake about twelve to fifteen minutes. Cut in bars.

Special Honey Chocolate Cake

3 squares unsweetened chocolate, melted $\frac{1}{2}$ cup butter or other shortening
 $\frac{2}{3}$ cup honey $\frac{1}{2}$ cup sugar
 $\frac{1}{4}$ cups sifted cake flour 1 teaspoon vanilla
1 teaspoon soda 2 eggs, unbeaten
 $\frac{1}{4}$ teaspoon salt $\frac{2}{3}$ cup water

Blend chocolate and honey; cool to lukewarm. Sift flour once, measure, add soda and salt, and sift together three times. Cream butter thoroughly, add sugar gradually, and cream together until light and fluffy. Add chocolate-honey mixture and vanilla. Blend. Add eggs, one at a time, beating thoroughly after each addition. Add flour, alternately with water, a small amount at a time, beating after each addition until smooth. Bake in two greased 8-inch layer pans in moderate oven (350° F.) 30 to 35 minutes. Spread with Smooth Honey-Chocolate Frosting.

Smooth Honey-Chocolate Frosting

$\frac{1}{2}$ cup sugar 3 squares unsweetened chocolate, cut in small pieces
 $\frac{1}{4}$ cup butter 2 egg yolks, well beaten
 $\frac{1}{4}$ cup light cream
 $\frac{1}{4}$ cup honey
 $\frac{1}{4}$ teaspoon salt

Combine sugar, butter, cream, honey, salt and chocolate in top of double boiler. Place over boiling water. When chocolate is melted, beat with rotary beater until blended. Pour small amount of mixture over egg yolks, stirring vigorously. Return to double boiler and cook 2 minutes longer, or until mixture thickens slightly, stirring constantly. Remove from hot water, place in pan of ice water or cracked ice, and beat until of right consistency to spread. Yield: Frosting to cover tops and sides of 2 (8-inch) layers.

Honey Coconut Chiffon Pie

3 egg yolks, slightly beaten $1\frac{1}{2}$ teaspoons grated lemon rind
1 cup water 3 egg whites
 $\frac{1}{2}$ cup honey Dash of salt
1 package lemon-flavored gelatin 1 cup shredded coconut, toasted
3 tablespoons lemon juice 1 baked 9-inch pie shell

Combine egg yolks, water, and $\frac{1}{4}$ cup of the honey in top of double boiler; mix well. Cook over boiling water 5 minutes, or until thickened, stirring constantly. Remove from heat. Add gelatin and stir until dissolved. Add lemon juice and rind. Chill until slightly thickened.

Combine egg whites, salt, and remaining $\frac{1}{4}$ cup honey and beat with rotary egg beater until mixture will stand in stiff peaks. Fold in gelatin mixture. Add $\frac{1}{2}$ cup of the toasted coconut. Turn into cold pie shell. Sprinkle with remaining coconut. Chill until firm.

To toast the coconut, spread it out thinly in shallow baking pan. Place in moderate oven (350° F.) to toast until delicately browned. Stir coconut or shake pan often to toast evenly.

Honey Cinnamon Toast

Toast slices of bread on one side. While still hot, butter the untoasted side of bread. Spread buttered side with honey. Sprinkle cinnamon over the top. Place slices under broiler flame until the bread is nicely browned and the dressing is well blended. Serve with fruit salad and hot cocoa.