



Jumbles بسكويت جمبلز بعسل كاپيلانو

40 • دقايق

دقايق 40 • دقايق
- دقايق 40 • دقايق
دقايق 40 • دقايق



دقايق 40 • دقايق

دقايق 30

دقايق 10

دقايق 24

Ingredients

دقايق Jumbles

- 60 دقايق دقايق دقايق دقايق

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- 180g Capilano Pure Honey (1 cup) or
- 1 cup Capilano Pure Honey
- 1 cup Capilano Pure Honey
- 1 ¼ cup Capilano Pure Honey (160g) or
- ½ cup Capilano Pure Honey
- 1 cup Capilano Pure Honey
- ½ cup Capilano Pure Honey
- ¼ cup Capilano Pure Honey
- ¼ cup Capilano Pure Honey

Ingredients

- 2 ½ cups Capilano Pure Honey (375g) or
- 1 cup Capilano Pure Honey
- 1 cup Capilano Pure Honey
- 1 cup Capilano Pure Honey
- 1 cup Capilano Pure Honey (60g) or
- 1 cup Capilano Pure Honey

Used in this recipe



Capilano Pure

Capilano Pure Honey is a natural, unprocessed honey. It is made from the finest honeybees in New Zealand. Capilano Pure Honey is a natural, unprocessed honey. It is made from the finest honeybees in New Zealand. Capilano Pure Honey is a natural, unprocessed honey. It is made from the finest honeybees in New Zealand.

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Method

1. Preheat oven to 160°C (325°F). Grease a 2-litre (6-cup) cake tin. Place honey in a large bowl. Add eggs and mix well. Add flour and mix well. Add baking powder and mix well. Add vanilla and mix well. Bake for 40 minutes.
2. Preheat oven to 160°C (325°F). Grease a 2-litre (6-cup) cake tin. Place honey in a large bowl. Add eggs and mix well. Add flour and mix well. Add baking powder and mix well. Add vanilla and mix well. Bake for 40 minutes.
3. Preheat oven to 160°C (325°F). Grease a 2-litre (6-cup) cake tin. Place honey in a large bowl. Add eggs and mix well. Add flour and mix well. Add baking powder and mix well. Add vanilla and mix well. Bake for 40 minutes.
4. Preheat oven to 160°C (325°F). Grease a 2-litre (6-cup) cake tin. Place honey in a large bowl. Add eggs and mix well. Add flour and mix well. Add baking powder and mix well. Add vanilla and mix well. Bake for 40 minutes.
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