

# Manuka Cookie Butter Caramels

**EASY • 1-2 HOURS** 

While it's only natural to add a spoonful of bioactive Manuka honey into your tea, it's also a wonderful superfood addition to your no-bake sweets. This creation by our friend @noashealthyeats always goes down a treat (trust us on this one).



**SKILL LEVEL**Easy

PREP TIME 1-2 hours COOKING TIME 2 minutes SERVINGS

# **Ingredients**

- 100g Biscoff spread
- 100ml coconut cream

## Method

1. Line 12-cup cupcake baking tray with cases, set aside.

Visit capilanohoney.com.au to learn how to swap honey for sugar in your recipes.

Share your creations with us! Simply tag #honeylovers & @capilanohoney on Instagram or Facebook and you could be featured on our page!



- 2 tbsp Capilano Active Manuka Honey
- 200g white or milk cooking chocolate

#### Used in this recipe



#### **Active Manuka Honey**

Nature's Sweet Superfood Made by some of the world's healthiest bees\*, Capilano Active Manuka honey is naturally rich in Methylglyoxal (MGO). The higher the MGO, the more potent the honey's activity.

#### **Delicious Taste**

Australia produces some of the most potent, best tasting Manuka honey in the world due to our warm climate and diverse number of Leptospermum (Manuka) varieties.

Capilano's premium, bioactive Manuka honey has a rich, smooth, caramel taste.

Boost your Daily Health Routine Squeeze the bioactive goodness of Capilano Active Manuka honey into your daily cup of tea, coffee, smoothies, yoghurt or cereal, or simply enjoy by the spoonful.

\*Vella, G. 2016. Issue 215. CSIRO.

### Method

- 2. Combine Biscoff spread, coconut cream and Capilano Active Manuka Honey in a bowl and mix well until smooth. Place bowl in freezer for 30-60 minutes until firm.
- 3. In a microwave safe bowl, melt white chocolate on medium power for 1-2 minutes, stirring every 30 seconds until smooth. Be careful to not overheat as chocolate will seize.
- 4. Place 1-2 tbsp of melted chocolate into the bases of the cupcake cases and tilt the tin slightly to allow it to come up the sides. Add a teaspoon of the filling, and then cover with remaining chocolate.
- 5. Freeze for an additional 60 minutes until firm. Caramels will keep for up to 5 days chilled in an airtight container or a month in the freezer.

Visit capilanohoney.com.au to learn how to swap honey for sugar in your recipes.

Share your creations with us! Simply tag #honeylovers & @capilanohoney on Instagram or Facebook and you could be featured on our page!