Capilano Honey Jumbles

EASY • 40 MINS

A time-honoured Aussie tradition, Capilano honey jumbles are a tender spiced biscuit, glazed with signature coloured honey icing that just oozes down the sides of the bikkie. Wonderful with a cup of tea, school fetes and reliving childhood memories – or creating new ones!

SKILL LEVEL	PREP TIME	COOKING TIME	SERVINGS
Easy	30 mins	10 mins	24

Ingredients

Jumbles

- 60g unsalted butter, chopped

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- 180g (½ cup) Capilano Pure Honey
- 1 tbsp milk
- 1 tsp vanilla extract
- 1 ¼ cups (160g) plain flour
- ½ tsp bicarbonate soda
- 1 tsp ground ginger
- ½ tsp cinnamon
- ¼ tsp cloves
- ¼ tsp nutmeg

Icing

- 2½ cups (375g) icing sugar, sifted
- 1 tsp Capilano Pure Honey
- 1 tsp vanilla bean paste
- ¼ cup (60ml) boiling water
- Yellow and red food colour

Used in this recipe

Pure Honey

Smooth, sweet and perfectly balanced, generations of Aussies have grown up with Capilano Pure Honey. Made by Aussie bees and their beekeepers, our signature blend of eucalypt and ground flora honey is the taste of Australia.

Make the Sweet Switch
Honey tastes twice as sweet as sugar, so you need less in your baking, drinks and savoury recipes. Learn more about how to swap Capilano for sugar in your recipes here.

Method

1. Preheat oven to 160°C (fan-forced) and line 2 baking trays with baking paper. Place butter and honey in a medium saucepan over medium heat. Bring to a simmer, reduce heat to low and cook for 2 minutes. Alternatively, microwave butter and honey on low heat until just melted.

2. Transfer mixture to a large mixing bowl. Allow mixture to cool slightly, add milk and vanilla. Stir to combine.

3. Sift flour, bicarb soda and spices over butter mixture. Stir to combine. Cover with cling wrap and chill 1 hour or until mixture is firm enough to handle.

4. Once dough has cooled, divide into quarters. Divide each quarter into 4 equal sized balls – use kitchen scale for best results.

5. Shape each ball into logs 5-6cm long and transfer to a baking sheet 5cms apart (this is critical).

6. Using a metal spoon, flatten the surface of the dough, but do not over-press the dough. Clean spoon between each biscuit if the dough is extra sticky. Bake for 10 minutes and allow to cool slightly before transferring to wire racks to complete cooling.

7. Store in an airtight container until ready to ice, once cooled to prevent biscuits absorbing moisture from the air and softening.

8. Sift icing sugar into a large bowl. Add honey and vanilla bean paste, stirring to combine. Add boiling water one teaspoon at a time until desired consistency is reached. Icing should be very thick as it will spread when placed on the biscuits.

9. Divide icing into two bowls and add 1 drop of red food colour to tint one icing bowl pink.

10. Using a teaspoon, dollop icing into the middle of each biscuit and gently spread over the biscuit, allowing icing to naturally settle into place. Allow icing to dry completely before storing in an airtight container for up to 3 days.

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