Honey Powder

Nutrition Facts

340 servings	per container
Serving size	1 Tsp (4g) Dry
	(about 1 Tsp prepared)

Amount per serving

\$

Calories

70	Bully Value
Total Fat Og	0%
Saturated Fat Og	0%
Trans Fat Og	
Cholesterol Omg	0%
Sodium Omg	0%
Total Carbohydrate 4g	1%
Dietary Fiber Og	0%
Total Sugars 4g	
Includes 4g Added Sugar	s 8%
Protein Og	
Vitamin D Omcg	0%
Calcium 2mg	0%
Iron Omg	0%
Potassium 3mg	0%
*The % Daily Value (DV) tells you how m serving of food contributes to a daily die day is used for general nutrition advice.	

SERVINGS	HONEY POWDER	WATER	YIELD
1	1 Tsp	1/4 Tsp	1 Tsp
6	2 Tbsp	1 1/2 Tsp	2 Tbsp
24	1/2 Cup	2 Tbsp	1/2 Cup
48	1 Cup	1/4 Cup	1 Cup

TO REHYDRATE:

- 1. Remove oxygen absorber and discard.
- 2. Using chart, slowly add cold water to honey powder.
- 3. Mix well. Bring mixture to a boil. Reduce heat to medium-high and continue to cook on a low boil for 5 to 10 minutes, stirring frequently.
- 4. Place in a covered jar and cool. Use as you would fresh honey.
 - <u>Sugar Substitute:</u> Simply use dry honey powder instead of sugar in 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.

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, cereals or pancakes.
- In your favorite baked bean recipe.
- Making salad dressings.
- Coating for baked chicken.

INGREDIENTS: Honey powder (cane sugar, honey), fructose.

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