



Jumbles بسكويت جمبلز بعسل كايلانو

40 دقايق • 40 دقايق

هذه الوصفة هي وصفة بسيطة وسهلة يمكن لأي شخص أن يصنعها. يمكنك استخدام العسل بدلاً من السكر في وصفاتك. هذا هو الخيار الأفضل لصحتك ولذوقك. يمكنك أيضًا استخدام العسل في وصفاتك الخبز. هذا هو الخيار الأفضل لصحتك ولذوقك. يمكنك أيضًا استخدام العسل في وصفاتك الخبز. هذا هو الخيار الأفضل لصحتك ولذوقك.



40 دقايق
دقايق

40 دقايق
دقايق 30

40 دقايق
دقايق 10

40 دقايق
دقايق 24

Ingredients

40 دقايق Jumbles

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- 60 seconds rest between batches
- 180 degrees oven preheated (oven rack) set
- 1 cup flour
- 1 cup granulated sugar
- 1 1/4 cups milk (160ml) set
- 1/2 cup butter (softened) set
- 1 cup honey
- 1/2 cup oil
- 1/4 cup vanilla extract
- 1/4 cup baking powder

Instructions

- 2 1/2 cups flour (375g) set
- 1 cup granulated sugar set
- 1 cup granulated sugar set
- 1 cup granulated sugar set
- 60 seconds rest
- 60 seconds rest

Used in this recipe



Ingredients

Ingredients list for the recipe, including flour, sugar, milk, butter, oil, vanilla, and baking powder.

Instructions

Instructions for the recipe, detailing the steps from preheating the oven to the final resting period.

Method

1. Preheat oven to 160 degrees Celsius. Grease a 9x5 inch loaf pan.
2. In a large bowl, whisk together flour, sugar, and baking powder.
3. Add milk, oil, and vanilla to the dry ingredients. Mix until just combined.
4. Add honey to the mixture. Mix until smooth. - Rest for 4 minutes.
5. Pour the batter into the prepared loaf pan. Bake for 55-60 minutes.
6. Let the loaf cool in the pan for 10 minutes before turning it out.
7. Slice and serve. Store in an airtight container.
8. This recipe makes 12 slices. Each slice is approximately 1 inch thick.
9. The honey in this recipe is from the same source as the honey in the other recipes.
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