



Capilano Honey Jumbles

EASY • 40 MINS

A time-honored Aussie tradition, Capilano honey jumbles are a tender spiced biscuit, glazed with signature colored 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
Easy

PREP TIME
30 mins

COOKING TIME
10 mins

SERVINGS
24

Ingredients

Jumbles

Visit [capilanohoney.com.au](https://www.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!



- 60g unsalted butter, chopped
- 180g (½ cup) **Capilano Organic Raw Honey**
- 1 tbsp milk
- 1 tsp vanilla extract
- 1 ¾ 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 Organic Raw Honey**
- 1 tsp vanilla bean paste
- ¼ cup (60ml) boiling water
- Yellow and red food color

Used in this recipe



ORGANIC RAW HONEY

Smooth, sweet and fragrant, Capilano Organic Raw Honey is made by Aussie bees that have foraged native eucalypt and ground flora in Australia's pristine national parks and forests.

Discover a Premium Taste
Perfectly pure, this honey is delicious drizzled on toast, cereal, tea, smoothies and yogurt.

Australian Certified Organic
This exceptional honey has been hand harvested by Aussie beekeepers from hives located within a 5km organic foraging radius and carefully packed to organic specifications.

Make the Sweet Switch
Honey tastes twice as sweet as sugar, so you need less in your baking, drinks and savory 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 color 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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