

# Baking With Honey Tips

BAKING ON THYME

## Tip#1

For every one cup of sugar replace with 1/2 cup of honey.

## Tip#2

For every one cup of honey reduce the liquids by 1/4 tsp.

## Tip#3

Increase the amount of flour by 2 tablespoons.

## Tip#4

Use 1/4 tsp of baking soda for every 1/2 cup of honey for balance.

## Tip#5

Reduce the temperature by 25F

## Tip#6

Baking with honey will take MUCH longer to bake



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# Thank You!

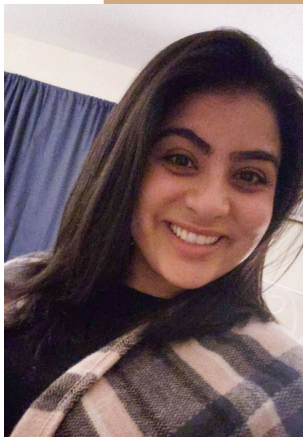
BAKING ON THYME

Thank you so very much for subscribing! I truly hope you enjoyed tips when baking with honey.

Disclaimer: The ebook has a copyright so please do not share or create a download link on facebook or any media sharing site. Thank you.

If anyone has an allergy to bees, kindly refrain from sharing recipes with them made with honey.

Happy baking xoxo



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