

## Honey Cooking Tips

- To substitute honey for granulated sugar, begin by substituting honey for up to half the sugar in the recipe.
- For baked goods:
  - reduce the oven temperature by 25F to prevent overbrowning
  - reduce any liquid by  $\frac{1}{4}$  cup for each cup honey used
  - add  $\frac{1}{2}$  teaspoon baking soda for each cup honey used