

Cinnamon Honey Chews

Ingredients:

2 cups honey
2 cups heavy cream
½+ teaspoon of cinnamon oil (or more, to taste)
Pinch of salt

Instructions

Prepare pan: Line an 8x8 pan with parchment and lightly butter it.
Combine base: In a heavy saucepan, mix honey, cream, and salt.
Cook: Bring to a gentle boil over medium heat, stirring often. Cook until the mixture reaches 250°F (above firm-ball stage) on a candy thermometer.

Stir constantly near the end to prevent scorching.

Finish: Remove from heat, stir in cinnamon oil.
Set: Pour into the prepared pan. Let cool until firm.
Cut & wrap: Once solid, cut into squares and wrap in wax paper.

Honey sourced from:

D&E Bee's
6815 Fisher Rd. NW,
Baltimore, OH 43105