

HONEY RECIPE: Class 103 – Local Honey Muffins

Adapted from <https://homepridebaking.co.uk/>

The recipe may be adapted to be vegan and/or gluten free; list recipe changes next to your bake.

Recipe makes 12 to 14 muffins but may be scaled up or down to suit.

Ingredients

2 large eggs
10 tablespoons yogurt, at room temperature
320g plain flour
1 tablespoon baking powder
200g runny honey from the Forest of Dean or surrounding areas
2 teaspoons vanilla extract
140g melted butter and 3 tablespoons oil
200g berries (fresh or frozen), at room temperature

Method

1. Preheat your oven to 190°C/ 170°C fan/ 375°F/ gas mark 5.
2. Line a muffin tin with cupcake or muffin cases.
3. Mix together the melted butter, oil, eggs, vanilla, honey, and yogurt.
4. Mix together the flour and baking powder.
5. Fold the flour through the wet mixture until it is mostly combined.
6. Coat the berries in a little flour and then gently fold them through the batter.
7. Fill the muffin cases 3/4 full with batter.
8. Bake for 20 minutes or until cooked and light golden in colour.

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FLOWER, VEGETABLE & CRAFT SHOW

MONDAY 31st AUGUST 2026

Carnival leaves Cannop Road at 1.30pm

Schedules will be available from Parkend Post Office or message the Facebook page

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