



# Kosher Honey & Gifts - Baking Made Easy

[Z Specialty Food, LLC](#) is a family owned and operated gourmet foods business.

We set ourselves apart from the crowd by offering products made with simple, natural ingredients. Certified Kosher: Pure Honey, Dried Fruit, Nuts. Easy. Simple. Delicious.

## How to Bake with Honey

**Your recipe calls for 1/2 Cup Sugar. 3/4 Cup Honey / 2 = 3/8 Cup Honey**

**Use 3/8 Cup Honey instead of 1/2 Cup Sugar. Use 3/4 cup honey for each cup of sugar:**

Due to its high fructose content, honey has higher sweetening power than sugar.

- Reduce any liquid called for by 1/4 cup for each cup of sugar replaced
- If the recipe doesn't already include baking soda, add 1/4 teaspoon baking soda for each cup of sugar replaced
- Reduce oven temperature by 25°F to prevent over-browning

## How to Buy Our Kosher Honey to meet your Baking/Cooking Needs

Our 2.5 oz jars are for dipping, drizzling and tasting. They make nice gifts. In fact we have them packaged in threes or you can purchase by the dozen. And don't forget our Honey Straws! Yum!

Our Honey Bear is 8 oz = 1 cup

Our Varietal Honeys in 9 oz jars = 1.125 cups

Our Varietal Honeys in 16 oz jars = 2 cups

## For Bulk Orders, Bake Sales and Catering

Our 1 Gallon or 12 lbs container = 16 cups

Our 5 Gallon or 60 lbs container = 80 cups

---

## Measuring Honey

- Coat the measuring cup or spoon with non-stick cooking spray or vegetable oil before adding the honey. The honey will slide right out
- Honey is 1.5 times heavier than water. That means a jar that holds 8 ounces of water, will hold 12 ounces of honey!

## Oh, The Taste of Honey....

Sugar Taste = White or Brown. That's it.

**Varietal Honey Taste = All different.** We sell over 30 kinds. The type of honey you add to a recipe or drizzle in coffee or on a treat can make all the difference in the world. We should know as we were involved in UC Davis study and helped create the [honey wheel](#) which defines flavor.

**Be sure to visit our recipe page on our website for ideas and like us on [Facebook](#)**

