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RESOURCEFUL BY NATURE™

## ADM SPECIALTY FOOD INGREDIENTS

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# FOOD APPLICATIONS FORMULATIONS



## DRY HONEY, DRY MOLASSES, & OTHER DRY SWEETENERS



FOOD  
INGREDIENTS

BAKING &  
CEREALS

BEVERAGES

CANDY &  
CONFECTIONERY

DAIRY

MEAT PRODUCTS

OTHER PROCESSED  
FOODS

SNACK FOODS



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## Functional Ingredients for Food Processors

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- Vital wheat gluten
- Wheat protein isolate
- Wheat starch
- Dried honey
- Dried molasses
- Dried malt
- Soy protein
- Corn sweeteners
- Oils & fats



## Notes:

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## Foreword

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### Experience

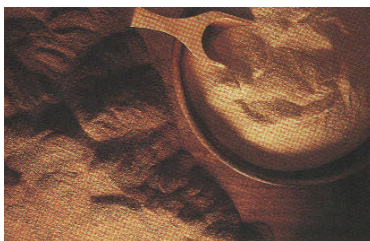
With many years of experience supplying quality products to the baking industry, ADM Specialty Food Ingredients is a major processor of such specialty food ingredients as wheat starch, and vital wheat gluten. ADM Specialty Food Ingredients has manufacturing facilities in the United States and Canada, so you can count on us to deliver the products you need where and when you need them. Worldwide resources, an integrated production process (all the way from raw materials to transportation), and an appreciation of your unique situation all add up to a customer commitment that's second to none.

As our product line grows through expanding technology and innovation, we remain committed to the basics: excellence in quality, service, and value. Our experienced technical personnel are available to share their expertise.

## Introduction

### Dry sweeteners

Honey, molasses, and malt extract have broad consumer appeal as natural sweeteners and flavorings. In food products, these ingredients also provide many other essential attributes such as color, aroma, browning, texture, improved moisture retention, and extended keeping quality. Now dry honey molasses and malt can be used in areas where process or product constraints previously prevented the use of liquid honey and molasses.



ADM's dry sweeteners products retain all these desirable properties while eliminating the flavor and color variability, handling difficulties, and storage problems inherent with their liquid counterparts. These products have been designed not only for use in general formulations where convenience is desired, but also for use in product applications where a dry ingredient is necessary.

A special patented process makes ADM's dry sweeteners. High-quality liquid materials are dried on wheat starch carrier and converted to free-flowing powders. The use of wheat starch makes the powders less hygroscopic and more resistant to caking in storage than materials dried with other carriers. As starch gelatinizes during baking, it also increases absorption and provides thickening in many food systems.

When using the dry sweeteners, it is important to note they should generally be incorporated with other dry ingredients rather than separately reconstituted with water. The applications covered here are especially suited to dry sweetener usage and have been tested for performance.

ADM offers a wide selection of sweetener products varying in color, flavor intensity, particle size, and price. All products meet Kosher requirements. For technical assistance, additional applications information, and samples, please contact us.

## Honey Cherry Pecan Pie

Ingredients	Grams	Percent
<b>FILLING:</b>		
Cherries, canned	290.0	29.00
<i>Honi-Bake® Dry Honey</i>	<i>145.0</i>	<i>14.50</i>
Sugar	145.0	14.50
Cherry juice	115.0	11.50
Margarine	106.0	10.60
Chopped pecans	45.0	4.50
Red color, liquid	1.4	0.14
<b>TOPPING:</b>		
Margarine	50.4	5.04
ADM H&R All Purpose Flour	47.6	4.76
<i>Honi-Bake® Dry Honey</i>	<i>42.0</i>	<i>4.20</i>
Light brown sugar	11.8	1.18
Cinnamon	<u>0.8</u>	<u>0.08</u>
Total	1000.0g	100.00%

Yield: One, 9" pie

### PROCEDURE:

#### TOPPING:

1. Combine dry ingredients.
2. Cut in margarine until mixture is consistency of fine meal.

#### FILLING:

1. Drain canned cherries and reserve juice.
2. Melt margarine over low heat, stir in sugar and Honi-Bake Dry Honey.
3. Add cherry juice and color, blend well.
4. Bring mixture to a rolling boil while stirring.
5. Remove from heat, fold in cherries and pecans.
6. Spread evenly with topping, tamping smooth.

Bake at 375° F for 35 minutes.

## Louisiana Pecan Pie

Ingredients	Grams	Percent
Water	153.0	23.5
Whole eggs	151.0	23.2
Chopped pecans	108.0	16.6
Sugar	102.0	15.6
<i>De-Mol® Dry Molasses</i>	<i>66.0</i>	<i>10.1</i>
Butter or margarine	57.0	8.7
Lemon juice	<u>15.0</u>	<u>2.3</u>
Total	652.0g	100.0%

Yield: One 9" pie

### PROCEDURE:

1. Cream melted butter and sugar at high speed for 5 minutes.
2. Add De-Mol Dry Molasses and mix at high speed for 5 minutes.
3. Add eggs, lemon juice and water. Beat 5 minutes on medium speed.
4. Bake 350° F for 45-55 minutes.

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Product (Form)	Sweetener Solids	Flow Aid
<b>HONEY PRODUCTS</b>		
Honi-Bake® (Powder)	65% Honey & Other Sweetener Solids	Calcium Stearate
Honi-Flake (Flake)	65% Honey & Other Sweetener Solids	None
Honi-Bake 705 (Powder)	65% Honey	Calcium Stearate
Sweet'N'Neat® 2000 (Powder)	70% Honey	Calcium Stearate
Sweet'N'Neat 3000 (Flake)	70% Honey	None
Sweet'N'Neat 50 (Powder)	45% Honey	None
<b>MOLASSES PRODUCTS</b>		
Dri-Mol® 604 (Powder)	55% Molasses & Other Sweetener Solids	Calcium Stearate
Dri-Mol (Powder)	55% Molasses	Calcium Stearate
Dri-Mol Flake® (Flake)	55% Molasses	None
De-Mol (Powder)	70% Molasses	Silicon Dioxide
Sweet'N'Neat 4000 (Powder)	75% Molasses	Silicon Dioxide
Sweet'N'Neat 5000 (Flake)	75% Molasses	None
Sweet'N'Neat 65 (Powder)	65% Molasses	None
<b>MALT PRODUCTS</b>		
Flo-Malt® (Powder)	65% Malt	Silicon Dioxide
Sweet'N'Neat 7000 (Flake)	65% Malt	None
<b>RAISIN PRODUCTS</b>		
Sweet'N'Neat Raisin (Powder)	70% Raisin	Silicon Dioxide
Sweet'N'Neat Raisin (Flake)	70% Raisin	None

## Butter Pecan Turtle Bars

Ingredients	Grams	Percent
<b>CRUST:</b>		
ADM H&R All Purpose Flour	113.0	22.06
Butter or margarine	76.0	14.79
<i>De-Mol® Dry Molasses</i>	<i>62.0</i>	<i>12.03</i>
Pecan halves	57.0	11.03
Sugar (granulated)	31.0	6.01
<b>CARAMEL:</b>		
Butter or margarine	76.0	14.79
Milk chocolate chips	57.0	11.03
Brown sugar	<u>43.0</u>	<u>8.26</u>
Total	515.0g	100.00%
Yield: One 8" x 8" x 2" pan, 24 bars		

### PROCEDURE:

#### CRUST:

1. Cream butter and sugar for 5 minutes on high speed.
2. Mix De-Mol Dry Molasses with flour.
3. Add gradually to creamed mixture; beat on low speed.
4. Beat 1 ½ minutes on medium speed.
5. Press firmly into ungreased 8" x 8" x 2" pan.
6. Spread pecans over top.

#### CARAMEL:

1. Cook brown sugar and butter over medium-low heat, stirring constantly until mixture boils. Boil 1 minute, stirring.
2. Pour over crust.
3. Bake at 350° F for 15 minutes.
4. Upon removing from oven, sprinkle on chocolate chips, and swirl them as they melt.

Cool 30 minutes before cutting each pan into 24 bars.

## Honey Caramel Brownies

Ingredients	Grams	Percent
Light brown sugar	236.2	26.50
ADM H&R All Purpose Flour	210.0	23.50
Margarine	142.5	15.90
Eggs, beaten	120.0	13.40
Pecans	105.0	11.80
<i>Honi-Bake® Dry Honey</i>	<i>71.2</i>	<i>8.00</i>
Baking powder	4.5	0.50
Salt	2.2	0.27
Baking soda	<u>1.1</u>	<u>0.13</u>
Total	892.7g	100.00%

Yield: 2 ½ dozen bars

### PROCEDURE:

1. Melt margarine, blend in Honi-Bake Dry Honey and brown sugar.
2. Add sifted dry ingredients, eggs, and nuts. Blend well.
3. Press into 9" x 13" pans.
4. Bake at 325° F for 35 minutes.
5. Cool and frost with butter cream or caramel frosting.
6. Cut into 2" squares.

Moisture	Color	Granulation #20	USBS Siev		
			#40	#60	#100
3.5% Max	Yellow	98% Min		30-50%	10-30%
3.5% Max	Yellow	30% Min	10% Max		
3.5% Max	Yellow	98% Min		30-50%	10-30%
3.5% Max	Yellow	98% Min		30-50%	10-30%
3.5% Max	Yellow	30% Min	10% Max		
4.0% Max	Light Yellow			78%	50%
4.0% Max	Light Brown	98% Min		30-60%	10-30%
4.0% Max	Dark Brown	98% Min		30-60%	20-40%
4.0% Max	Dark Brown	30% Min	10% Max		
3.5% Max	Dark Brown	98% Min		45-75%	30-50%
4.0% Max	Dark Brown	98% Min		45-75%	30-50%
4.0% Max	Dark Brown	30% Min	10% Max		
4.0% Max	Dark Brown	100%			
4.5% Max	Light Tan	98% Min		30-50%	10-30%
4.5% Max	Light Tan	30% Min	10% Max		
4.0% Max	Light Tan	98% Min		25-50%	10-30%
4.9% Max	Light Tan	30% Min	10% max		

## Honey Corndog Batter Mix

Ingredients	Grams	Percent
ADM H&R All Purpose Flour	152.0	58.3
Cornmeal	44.0	16.9
<i>Honi-Bake® 705 Dry Honey</i>	<i>37.0</i>	<i>14.2</i>
Salt	10.0	3.8
Baking powder	6.0	2.3
Dry whole eggs	4.0	1.5
Nonfat dry milk	4.0	1.5
Rice flour	<u>4.0</u>	<u>1.5</u>
Total	261.0g	100.0%

Yield: 10 corndogs

### PROCEDURE:

1. Dry mix all ingredients together; package and label.

### TO PREPARE CORNDOGS:

1. Mix 261g dry mix with 210g water.
2. Dip or roll skewered wiener in batter, coating evenly.
3. Dry room temperature wieners work best.
4. Deep fry 370° F for 4 to 6 minutes.
5. Drain on absorbent paper.

## Honey Coconut Macaroon Cookies

Ingredients	Grams	Percent
Macaroon Coconut	400.0	36.2
Invert sugar syrup	195.0	17.6
Sugar	130.0	11.7
Corn syrup	100.0	9.0
Water	100.0	9.0
<i>Sweet 'N' Neat® 2000 Dry Honey</i>	<i>70.0</i>	<i>6.3</i>
Egg whites, dry	50.0	4.5
ADM H&R All Purpose Flour	50.0	4.5
Vanilla extract	3.0	0.3
Baking soda	3.0	0.3
Sodium acid pyrophosphate	2.5	0.2
Cream of tartar	2.0	0.2
Monocalcium phosphate	<u>2.0</u>	<u>0.2</u>
Total	1107.5g	100.0%

Yield: 2 - 3 dozen cookies

### PROCEDURE:

1. Blend invert syrup, corn syrup, water, and Sweet 'N' Neat 2000 Dry Honey. Heat mixture to 200° F, stirring occasionally.
2. Remove from heat and stir in coconut.
3. Blend leavenings with flour.
4. Add flour blend and remaining ingredients to heated mixture.
5. Deposit with pastry bag on greased baking sheet, forming 1 to 1½ oz. cookie.
6. Bake at 475° F for 3 to 5 minutes.

## Golden Molasses Drop Cookies

Ingredients	Grams	Percent
ADM Swan Pastry® Flour	525.0	34.4
Water	300.0	19.6
Sugar	210.0	13.8
<i>Dri-Mol® 604 Dry Molasses</i>	<i>200.0</i>	<i>13.1</i>
Vegetable shortening	192.0	12.6
Whole eggs	90.0	5.9
Baking soda	5.0	0.3
Salt	<u>5.0</u>	<u>0.3</u>
Total	1527.0g	100.0%

Yield: 6 dozen cookies

### PROCEDURE:

1. Place eggs in bowl, beat slightly.
2. Add water and Dri-Mol 604 Dry Molasses; mix until well blended.
3. Add sugar and shortening, mixing thoroughly.
4. Add remaining ingredients and blend well.
5. Refrigerate at least 1 hour.
6. Roll dough into 1 ½ inch diameter balls
7. Bake at 400° F for 10-12 minutes.

## Honey Fish Breading

Ingredients	Grams	Percent
Bread crumbs	224.5	44.9
ADM H&R All Purpose Flour	200.0	40.0
Dry whole egg	50.0	10.0
<i>Sweet 'N' Neat® 2000 Dry Honey</i>	<i>17.5</i>	<i>3.5</i>
Salt	5.0	1.0
Monoammonium Glutamate	<u>3.0</u>	<u>0.6</u>
Total	500.0g	100.0%

Yield: Sufficient for 3 lbs. fish

### PROCEDURE:

1. Mix dry ingredients together.
2. Coat moistened fish pieces with breading.
3. Deep fry at 350° F for 3 minutes.

## Honey Seafood Batter

Ingredients	Grams	Percent
ADM H&R All Purpose Flour	366.5	73.3
Dry egg yolks	95.0	19.0
Salt	19.5	3.9
<i>Sweet 'N' Neat® 2000 Dry Honey</i>	<i>17.5</i>	<i>3.5</i>
Pepper	<u>1.5</u>	<u>0.3</u>
Total	500.0g	100.0%

Yield: Sufficient for 5 lbs. seafood

### PROCEDURE:

1. Mix dry ingredients to form batter dry mix.
2. Mix water slowly into dry mix at the ratio of 46% water: 54% dry batter mix.
3. Allow batter to rest in refrigerator for 3 to 12 hours.
4. Dip seafood or vegetables into batter, deep fry at 350° F for 3 minutes.

## Chocolate Chip Malt Cookies

Ingredients	Grams	Percent
ADM Swan Pastry® Flour	50.0	23.3
Chocolate chips	48.0	22.3
Vegetable shortening	32.5	15.1
Brown sugar	24.5	11.4
Sugar	24.5	11.4
Whole eggs	16.5	7.6
<i>Flo-Malt® Dry Malt</i>	<i>16.0</i>	<i>7.4</i>
Vanilla	1.0	0.5
Baking soda	1.0	0.5
Salt	<u>1.0</u>	<u>0.5</u>
Total	215.0g	100.0%

Yield: 2 dozen cookies

### PROCEDURE:

1. In mixer, lightly cream sugar, vegetable shortening, salt, and baking soda.
2. Add eggs and mix well.
3. Add all remaining ingredients and mix.
4. Shape into rolls 2 inch thick. Cut rolls into 3/8 inch pieces.
5. Put on baking sheet and bake at 350° F for 11 minutes.

## Mrs. Johnson's Molasses Cookies

Ingredients	Grams	Percent
ADM Swan Pastry® Flour	775.0	31.0
Light brown sugar	581.2	23.2
Vegetable shortening	512.5	20.5
<i>Dri-Mol® Dry Molasses</i>	<i>204.7</i>	<i>8.2</i>
Water	193.8	7.8
Whole eggs	170.3	6.8
Baking soda	31.3	1.3
Salt	7.8	0.3
Cinnamon	7.8	0.3
Cloves	7.8	0.3
Ginger	<u>7.8</u>	<u>0.3</u>
Total	2500.0g	100.0%

Yield: 4-5 dozen cookies

### PROCEDURE:

1. Cream shortening and sugar on medium speed for 5 minutes.
2. Add Dri-Mol Dry Molasses to shortening and sugar, cream for 2 minutes; scrape bowl after first 30 seconds.
3. Add water and eggs, mix on low speed for 30 seconds; scrape bowl and mix for one minute on medium.
4. Sift remaining dry ingredients together and add to creamed mixture.
5. Blend on low speed for 1 minute, scraping bowl after 30 seconds.
6. Refrigerate dough 2 hours.
7. Dough may be handled in standard cookie forming equipment.

## Dry Honey Snack Dip Mix

Ingredients	Grams	Percent
Dehydrated minced onion	6.0	60.0
<i>Sweet 'N' Neat® 2000 Dry Honey</i>	<i>1.0</i>	<i>10.0</i>
Onion powder	1.0	10.0
Salt	1.0	10.0
Garlic powder	0.5	5.0
Dill	0.3	3.0
Guar gum	<u>0.2</u>	<u>2.0</u>
Total	10.0g	100.0%

### PROCEDURE:

1. Blend together all ingredients to make dry mix, package, and label.

### TO PREPARE SNACK DIP:

To 10g of dry mix, add either:

- 8 oz. sour cream
- or
- 8 oz. yogurt with 2 tablespoons mayonnaise
- or
- 8 oz. creamed small curd cheese blended with 4 tablespoons milk until smooth.

Mix well and chill for 1/2 hour before serving.

## Honey Mustard Sauce Dry Mix

Ingredients	Grams	Percent
ADM H&R All Purpose Flour	13.9	45.0
<i>Honi-Bake® 705 Dry Honey</i>	<i>6.8</i>	<i>22.0</i>
Aytex® P Wheat Starch	3.1	10.0
Sugar	2.7	8.8
Yogurt solids	1.6	5.0
Salt	0.9	3.0
Buttermilk solids	0.3	1.0
Vinegar powder	0.3	1.0
Mustard powder	0.3	1.0
Guar gum	0.3	1.0
Turmeric	0.3	1.0
Onion powder	0.2	0.5
Garlic powder	0.2	0.5
Dill	<u>0.1</u>	<u>0.2</u>
Total	31.0g	100.0%

Yield: 1-1/4 cups

### PROCEDURE:

1. Blend together all ingredients.
2. In saucepan blend 31g of dry mix with 300 ml milk.
3. Cook, stirring constantly until mixture thickens and begins to boil.
4. Remove from heat and serve.

## Soft Molasses Drop Cookies

Ingredients	Grams	Percent
ADM H&R All Purpose Flour	98.0	25.10
Butter, (margarine or shortening)	74.0	18.90
Sugar	68.0	17.40
Buttermilk	50.0	12.90
<i>Sweet 'N' Neat® 4000 Dry Molasses</i>	<i>47.0</i>	<i>11.90</i>
Raisins	27.0	7.00
Whole eggs (slightly beaten)	22.0	5.60
Baking soda	1.8	0.50
Cinnamon	0.9	0.25
Ginger	0.9	0.25
Salt	<u>0.6</u>	<u>0.20</u>
Total	390.2g	100.00%

Yield: 3 dozen cookies

### PROCEDURE:

1. Cream butter and sugar for 5 minutes on high speed.
2. Beat in eggs for 2 minutes on medium speed.
3. Sift dry ingredients together and mix with Sweet 'N' Neat 4000 Dry Molasses.
4. Alternately add dry ingredients and buttermilk. Start and end with dry ingredients. Scrape bowl frequently.
5. Mix 2 minutes on medium low speed.
6. Fold in raisins.
7. Drop by teaspoon onto greased baking sheet. Do not flatten.
8. Bake at 375° F for 8 minutes only. (Remove while still soft, cookies harden as they cool.)

## Honey Oatmeal Raisin Cookies

Ingredients	Grams	Percent
Brown sugar	194.01	9.40
Raisins	171.01	7.10
Rolled oats, quick cooking	167.01	6.70
<i>Honi-Bake® 705 Dry Honey</i>	<i>128.01</i>	<i>2.80</i>
Vegetable shortening	106.01	0.60
Water	91.0	9.10
ADM H&R All Purpose Flour	88.0	8.80
Whole eggs	42.0	4.20
Salt	4.0	0.40
Baking soda	3.0	0.30
Vanilla	3.0	0.30
Cinnamon	2.6	0.26
Cloves	<u>0.4</u>	<u>0.04</u>
Total	1000.0g	100.00%

Yield: 3-4 dozen cookies

### PROCEDURE:

1. Blend together all ingredients, except raisins, water, and eggs.
2. Add remaining ingredients and mix well.
3. Drop by teaspoon onto ungreased cookie sheet.
4. Bake at 350° F for 15 minutes.

## Honey Yogurt Sauce Dry Mix

Ingredients	Grams	Percent
ADM H&R All Purpose Flour	14.2	45.9
<i>Sweet 'N' Neat® 2000 Dry Honey</i>	<i>7.0</i>	<i>22.5</i>
Aytex® P Wheat Starch	3.2	10.2
Sugar	2.7	9.0
Yogurt solids	1.6	5.1
Salt	0.9	3.1
Buttermilk solids	0.3	1.0
Vinegar powder	0.3	1.0
Guar gum	0.3	1.0
Onion powder	0.2	0.5
Garlic powder	0.2	0.5
Dill	<u>0.1</u>	<u>0.2</u>
Total	31.0g	100.0%

Yield: 1-1/4 cups

### PROCEDURE:

1. Blend together all ingredients.
2. In saucepan blend 31g of dry mix with 300 ml milk.
3. Cook, stirring constantly until mixture thickens and begins to boil.
4. Remove from heat and serve over seafood, chicken, or vegetables.

## Barbecue Sauce

Ingredients	Grams	Percent
Catsup	328.0	65.6
Sugar	50.0	10.0
<i>De-Mol® Dry Molasses</i>	<i>40.5</i>	<i>8.1</i>
White distilled vinegar	40.5	8.1
Worcestershire sauce	12.5	2.5
Salt	10.0	2.0
Chili powder	7.5	1.5
Onion powder	4.0	0.8
Methylcellulose	2.5	0.5
Garlic powder	1.0	0.2
Black pepper	1.0	0.2
Mustard powder	1.0	0.2
Citric acid	1.0	0.2
Paprika	<u>0.5</u>	<u>0.1</u>
Total	500.0g	100.0%

Yield: 2 cups

### PROCEDURE:

1. Blend together De-Mol Dry Molasses, Worcestershire sauce, and vinegar.
2. Add catsup, mix.
3. Dry blend remaining ingredients.
4. Mix together all ingredients until uniform mixture is obtained.

## Molasses Cake Frosting

Ingredients	Grams	Percent
Butter or margarine	189.50	81.34
Whole milk	23.80	10.20
Sugar	11.20	4.80
<i>De-Mol® Dry Molasses</i>	<i>6.30</i>	<i>2.70</i>
ADM H&R All Purpose Flour	2.10	0.90
Vanilla extract	<u>0.14</u>	<u>0.06</u>
Total	233.04g	100.00%

Yield: One 9-inch cake

### PROCEDURE:

1. Cook flour and milk over low heat stirring until very thick and smooth.
2. Cream butter on high speed for 4 minutes. Gradually add sugar, beat 2 minutes more.
3. Add De-Mol Dry Molasses. Beat 5 minutes on medium high, scrape often.
4. Add flour paste and vanilla. Beat 4 minutes on medium-high.
5. Spread over cooled cake.

## Lazy Daisy Cake

Ingredients	Grams	Percent
Sugar	236.0	23.6
Water	225.0	22.5
ADM Tea Table Cake® Flour	164.0	16.4
Whole eggs	97.0	9.7
<i>De-Mol® Dry Molasses</i>	<i>97.0</i>	<i>9.7</i>
Butter or margarine	84.0	8.4
Oats (old fashioned or quick)	74.0	7.4
Vanilla extract	8.0	0.8
Cinnamon	5.0	0.5
Baking soda	5.0	0.5
Salt	4.0	0.4
Nutmeg	<u>1.0</u>	<u>0.1</u>
Total	1000.0g	100.0%

Yield: One 9-inch square cake

### PROCEDURE:

1. Pour boiling water over oats. Cover and let stand 20 minutes.
2. Cream butter and sugar for 5 minutes on high speed.
3. Blend in eggs and vanilla, mix on low speed. Beat for 1 minute on medium high speed.
4. Add oat mixture and mix ½ minute on low speed.
5. Sift dry ingredients together, mix with De-Mol Dry Molasses, add to butter, being careful not to overmix.
6. Pour into greased and floured 9-inch square pan.
7. Bake at 355° F for 45-55 minutes.

## Barbecue Sauce Dry Mix

Ingredients	Grams	Percent
Tomato powder	28.6	31.3
Sugar	17.6	19.2
<i>De-Mol® Dry Molasses</i>	<i>13.6</i>	<i>14.9</i>
Paygel® 290 pregelatinized wheat starch	8.0	8.7
Dry vinegar powder	7.0	7.7
Chili powder	5.0	5.5
Hickory smoke powder	4.0	4.4
Salt	4.0	4.4
Onion powder	1.6	1.7
Black pepper	1.0	1.1
Garlic powder	0.3	0.3
Mustard powder	0.3	0.3
Citric acid	0.3	0.3
Paprika	<u>0.2</u>	<u>0.2</u>
Total	91.5g	100.0%

### PROCEDURE:

1. Blend together all dry ingredients. Dry mix is 27.8% of the finished barbecue sauce.
2. To prepare barbecue sauce, mix 91.5g dry mix with 236 ml (1 cup) water.
3. Mix about 3 minutes by hand.
4. Use or store at 40° F for later use.

## Honey Barbecue Sauce Dry Mix

Ingredients	Grams	Percent
<i>Sweet 'N' Neat® 2000 Dry Honey</i>	28.8	32.0
Tomato powder	27.9	31.0
Paygel® 290 Pregelatinized Wheat Starch	7.8	8.7
<i>Dri-Mol® Dry Molasses</i>	7.2	8.0
Dry Vinegar powder	5.0	5.5
Chili powder	4.0	4.5
Smoke powder	3.9	4.4
Sugar	1.8	2.0
Salt	1.5	1.7
Onion powder	1.0	1.1
Black pepper	0.3	0.3
Garlic powder	0.3	0.3
Citric acid	0.3	0.3
Paprika	<u>0.2</u>	<u>.2</u>
Total	90.0g	100.0%

Yield: 1-1/2 cups

### PROCEDURE:

1. Blend together all ingredients to make dry mix, package, and label.
2. To prepare honey barbecue sauce, mix 90g dry mix with 236 ml (1 cup) water.
3. Mix in blender for 1 minute on slow speed or until smooth.

## Honey Carrot Cake

Ingredients	Grams	Percent
Water	255.0	28.1
Sugar	187.0	20.6
Vegetable oil	154.0	16.9
ADM Tea Table Cake® Flour	113.0	12.5
<i>Honi-Bake® Dry Honey</i>	85.0	9.4
Chopped walnuts	57.0	6.2
Dry, whole eggs	24.3	2.7
Carrots—dehydrated, grated	17.0	1.9
Baking soda	4.5	0.5
Baking powder	4.5	0.5
Cinnamon	4.0	0.4
Salt	<u>2.3</u>	<u>0.3</u>
Total	907.6g	100.0%

Yield: One 8-inch square cake

### PROCEDURE:

1. Blend flour, baking soda, baking powder, salt, cinnamon, and Honi-Bake Dry Honey.
2. Mix dry eggs, sugar, carrots, and oil on medium speed for 2½ minutes.
3. Add water and beat 2 minutes on low speed.
4. Add beaten mixture to blended dry ingredients.
5. Mix 2 minutes on medium high speed, scrape, mix 1 minute on medium speed.
6. Fold in walnuts.
7. Pour into greased and floured 8" square pan.
8. Bake at 375° F for 45 minutes.

## Gingerbread Men

Ingredients	Grams	Percent
ADM H&R All Purpose Flour	224.0	36.7
Sugar	160.0	26.1
Vegetable shortening	80.0	13.1
<i>De-Mol® Dry Molasses</i>	<i>50.0</i>	<i>8.2</i>
Water	50.0	8.2
Whole eggs	32.0	5.2
Baking soda	4.0	0.6
Salt	4.0	0.6
Nonfat dry milk	4.0	0.6
Ginger	2.0	0.3
Cinnamon	1.0	0.2
Allspice	<u>1.0</u>	<u>0.2</u>
Total	612.0g	100.0%

Yield: 2 dozen 5 inch cookies

### PROCEDURE:

1. Cream shortening and sugar.
2. Sift dry ingredients and add alternately with water and eggs to the creamed mixture, ending with flour.
3. Refrigerate dough for 2-3 hours.
4. Roll and cut into gingerbread men 1/4 inch thick.
5. Bake at 375° F for 10 minutes.

## Honey Pancake Dry Mix

Ingredients	Grams	Percent
ADM H&R All Purpose Flour	325.0	68.8
<i>Honi-Bake® Dry Honey</i>	<i>50.0</i>	<i>10.6</i>
Vegetable oil	30.0	6.4
Nonfat dry milk	15.0	3.2
Sugar	13.0	2.7
Eggs, dry	10.0	2.1
Salt	10.0	2.1
Buttermilk, powder	10.0	2.1
Baking soda	5.0	1.0
Sodium aluminum phosphate	<u>5.0</u>	<u>1.0</u>
Total	473.0g	100.0%

Yield: Twelve 4 inch pancakes

### PROCEDURE:

1. Blend together all ingredients.
2. Add oil to dry ingredients and blend.
3. To prepare pancake batter, add 500ml water to 473g dry mix.
4. Blend until uniform.

## Honey Pecan Waffles

Ingredients	Grams	Percent
Milk	450.0	37.9
ADM H&R All Purpose Flour	250.0	21.0
Eggs	160.0	13.5
<i>Sweet 'N' Neat® 2000 Dry Honey</i>	<i>100.0</i>	<i>8.4</i>
Butter	80.0	6.7
Pecans, chopped	60.0	5.0
Brown sugar	55.0	4.6
Vanilla	17.0	1.4
Baking powder	15.0	1.3
Salt	<u>1.0</u>	<u>0.2</u>
Total	1188.0g	100.0%

Yield: Twelve 9 inch waffles

### PROCEDURE:

1. Separate egg yolks and whites.
2. Cream softened butter and sugar.
3. Add egg yolks and beat 3 to 4 minutes.
4. Mix dry ingredients together.
5. Alternately, add dry ingredient blend with milk and vanilla to egg, butter, and sugar mixture.
6. Whip egg whites until firm, fold into batter.
7. Bake on preheated waffle iron for 5 to 6 minutes.

## Gingerbread Mix

Ingredients	Grams	Percent
ADM H&R All Purpose Flour	186.0	46.5
Sugar	128.0	32.0
<i>De-Mol® Dry Molasses</i>	<i>48.8</i>	<i>12.2</i>
Shortening	14.0	3.5
Baking powder	5.2	1.3
Egg yolk powder	4.8	1.2
Emulsifier	4.4	1.1
Salt	2.4	0.6
Baking soda	2.0	0.5
Ginger	2.0	0.5
Cinnamon	1.6	0.4
Allspice	<u>0.8</u>	<u>0.2</u>
Total	400.0g	100.0%

Yield: 8" x 8" x 2" pan

### PROCEDURE:

1. Blend all dry ingredients together.
2. Add 1 cup water (236 ml) and blend on low speed ½ minute.
3. Mix on medium speed 2 minutes, scrape bowl, and mix on medium speed 1 minute.
4. Pour into 8" x 8" x 2" greased and floured pan.
5. Bake at 350° F for 40 minutes.

## Honey Carrot Raisin Oatmeal Muffins

Ingredients	Grams	Percent
ADM H&R All Purpose Flour	120.0	26.1
Oatmeal, quick cooking	92.0	20.0
Vegetable shortening	63.0	13.7
Brown sugar	48.0	10.4
<i>Sweet 'N' Neat® 2000 Dry Honey</i>	<i>46.5</i>	<i>10.1</i>
Raisins	40.0	8.7
Buttermilk dry solids	32.0	7.0
Carrots, dehydrated, grated	9.0	1.9
Double acting baking powder	3.5	0.8
Cinnamon	2.5	0.5
Baking soda	2.2	0.5
Salt	<u>1.6</u>	<u>0.3</u>
Total	460.3g	100.0%

Yield: 12 muffins

### PROCEDURE:

1. Dry mix and cut in shortening.
2. Beat two large whole eggs; add to 1 cup water (237g).
3. Add liquid to dry mix and blend until just moistened.
4. Fill greased muffin cups about 2/3 full (#20 scoop).
5. Bake at 400° F for 18-20 minutes.
6. Allow cooling 10 minutes before removing from pan.

## Gingerbread Waffles

Ingredients	Grams	Percent
Milk	370.0	37.31
ADM H&R All Purpose Flour	320.0	32.27
Water	70.0	7.06
Butter	60.0	6.05
Eggs	56.0	5.65
<i>De-Mol® Dry Molasses</i>	<i>50.0</i>	<i>5.04</i>
Sugar	50.0	5.04
Baking powder	5.0	0.50
Salt	3.0	0.30
Ginger	3.0	0.30
Cinnamon	3.0	0.30
Allspice	1.0	0.10
Cloves	<u>0.8</u>	<u>0.80</u>
Total	991.8g	100.00%

Yield: Three 7½ inch waffles

### PROCEDURE:

1. Cream softened butter and sugar.
2. Add egg and beat 3 to 4 minutes.
3. Sift together dry ingredients.
4. While mixing slowly, add dry ingredients alternately with milk and water to egg, butter and sugar mixture.
5. Scrape bowl often.
6. Bake on preheated waffle iron for 7 to 8 minutes.

## Salisbury Steak

Ingredients	Grams	Percent
Beef	510.0	85.0
Water	38.4	6.4
<i>Dri-Mol® Dry Molasses</i>	<i>21.0</i>	<i>3.5</i>
Tomato puree	18.0	3.0
Salt	7.2	1.2
Black pepper	1.8	0.3
Worcestershire sauce	1.8	0.3
Garlic powder	<u>1.8</u>	<u>0.3</u>
Total	600.0g	100.0%

Yield: Eight 3 inch patties

### PROCEDURE:

1. Cube beef and pass through 1/2 inch grinder plate.
2. Add remaining ingredients to beef and mix.
3. Grind mixture through a 3/16 inch plate.
4. Form into patties.
5. Bake at 350° to 400° F until done, 15 to 20 minutes.

## Honey Corn Muffins

Ingredients	Grams	Percent
ADM H&R All Purpose Flour	133.0	24.2
Yellow corn meal	133.0	24.2
Vegetable shortening	94.0	17.1
<i>Sweet 'N' Neat® 2000 Dry Honey</i>	<i>66.0</i>	<i>12.0</i>
Brown sugar	66.0	12.0
Buttermilk dry solids	47.0	8.5
Double acting baking powder	6.0	1.1
Baking soda	3.0	0.5
Salt	<u>2.0</u>	<u>0.4</u>
Total	550.0g	100.0%

Yield: 12 muffins

### PROCEDURE:

1. Dry mix and cut in shortening.
2. Beat two large whole eggs; add to 1 cup water (237g).
3. Add liquid to dry mix and blend until just moistened.
4. Fill greased muffin cups about 2/3 full (#20 scoop).
5. Bake at 400° F for 18-20 minutes.
6. Allow cooling 10 minutes before removing from pan.

## Honey Granola Muffins

Ingredients	Grams	Percent
ADM H&R All Purpose Flour	120.0	27.3
Granola (break up large chunks)	120.0	27.3
Vegetable shortening	63.0	14.3
Brown sugar	48.0	10.9
<i>Sweet 'N' Neat® 2000 Dry Honey</i>	<i>46.5</i>	<i>10.6</i>
Buttermilk dry solids	32.0	7.3
Double acting baking powder	3.5	0.8
Cinnamon	2.5	0.6
Baking soda	2.2	0.5
Salt	<u>1.6</u>	<u>0.4</u>
Total	439.3g	100.0%

Yield: 12 muffins

### PROCEDURE:

1. Dry mix and cut in shortening.
2. Beat two large whole eggs; add to 1 cup water (237g).
3. Add liquid to dry mix and blend until just moistened.
4. Fill greased muffin cups about 2/3 full (#20 scoop).
5. Bake at 400° F for 18-20 minutes.
6. Allow cooling 10 minutes before removing from pan.

## Honey Breakfast Sausage

Ingredients	Grams	Percent
Pork, ground	2250.0	87.55
Water	200.0	7.78
<i>Honi-Bake® 705 Dry Honey</i>	<i>62.5</i>	<i>2.43</i>
Salt	50.0	1.94
Red pepper, crushed	2.7	0.11
Sage, ground	2.7	0.11
Red pepper, ground	1.4	0.05
Nutmeg, ground	<u>0.7</u>	<u>0.03</u>
Total	2570.0g	100.00%

Yield: Sixty 3 inch patties

### PROCEDURE:

1. Blend spices and Honi-Bake 705 Dry Honey together.
2. Add dry ingredient blend to ground pork and mix.
3. Form into patties and cook until done.

## Chili Con Carne with Beans

Ingredients	Grams	Percent
Tomato sauce	900.0	26.5
Ground beef	720.0	21.2
Kidney or pinto beans (cooked & drained)	720.0	21.2
Tomatoes (canned, drained, & cut)	360.0	10.6
Tomato puree	240.0	7.1
Water (or juice drained from tomatoes)	230.0	6.8
<i>De-Mol® Dry Molasses</i>	<i>144.0</i>	<i>4.2</i>
Onions (minced, dry)	48.0	1.4
Aytex® P Wheat Starch	12.0	0.4
Chili powder	10.0	0.3
Salt	<u>10.0</u>	<u>0.3</u>
Total	3394.0g	100.0%

Yield: 1 gallon

### PROCEDURE:

1. Brown meat, drain off fat.
2. Add onions, canned tomatoes, tomato sauce, and tomato puree.
3. Heat to simmering.
4. Mix De-Mol Dry Molasses and Aytex P Wheat Starch with water, then stir slowly into simmering pot.
5. Add beans and seasonings, stir occasionally, simmer.

## Malted Chocolate Chip Muffins

Ingredients	Grams	Percent
ADM H&R All Purpose Flour	200.0	39.1
Vegetable shortening	70.0	13.7
Mini chocolate chips (semi sweet)	65.0	12.7
<i>Flo-Malt® Dry Malt</i>	<i>50.0</i>	<i>9.7</i>
Brown sugar	50.0	9.7
Buttermilk dry solids	35.0	6.8
Chopped nuts	35.0	6.8
Double acting baking powder	4.0	0.8
Baking soda	2.0	0.4
Salt	<u>1.5</u>	<u>0.3</u>
Total	512.5g	100.0%

Yield: 12 muffins

### PROCEDURE:

1. Blend dry ingredients except chocolate chips and nuts; cut in shortening.
2. Add chocolate chips and nuts.
3. Beat two whole egg; add to 1 cup water (237g).
4. Add liquid to dry mix and blend until just moistened.
5. Fill greased muffin cups about 2/3 full (#20 scoop).
6. Bake at 400° F for 18-20 minutes.
7. Allow cooling 10 minutes before removing from pan.

## Honey Bran Muffins

Ingredients	Grams	Percent
ADM H&R All Purpose Flour	220.0	41.9
100% bran cereal, crushed	82.7	15.8
Vegetable oil	67.3	12.8
<i>Sweet 'N' Neat® 2000 Dry Honey</i>	<i>59.0</i>	<i>11.3</i>
Sugar	47.3	9.0
Nonfat dry milk	29.5	5.6
Double acting baking powder	14.0	2.7
Salt	<u>4.7</u>	<u>0.9</u>
Total	524.5g	100.0%

Yield: 12 muffins

### PROCEDURE:

1. Dry mix and cut in oil.
2. Beat one large whole egg; add to 1 1/3 cup water (325g).
3. Add liquid to dry mix and blend until just moistened.
4. Fill greased muffin cups about 2/3 full (#20 scoop).
5. Bake at 400° F for 25-28 minutes.
6. Allow cooling 10 minutes before removing from pan.

## Honey Caramel Popcorn

Ingredients	Grams	Percent
Sugar	499.2	49.92
Popcorn, popped	180.0	18.00
Water, hot from tap	100.0	10.00
<i>Sweet 'N' Neat® 2000 Dry Honey</i>	<i>91.0</i>	<i>9.10</i>
Corn Syrup 62/43	79.0	7.90
Butter, melted	29.0	2.90
Baking soda	20.0	2.00
Salt	0.9	0.09
Lecithin	<u>0.9</u>	<u>0.09</u>
Total	1000.0g	100.00%

Yield: About 2 lbs. of coated popcorn.

### PROCEDURE:

1. Combine sugar, water, corn syrup, and salt and heat to 225° F.
2. When the sugar is in solution add dry honey.
3. Heat and mix until solution reaches 285° F.
4. Add butter, lecithin, and soda all at once and stir quickly.
5. While mixture is foaming, quickly pour it over the popcorn and stir to coat it evenly. (Mixture foams for less than a minute, so this step must be done very fast.)
6. Separate large clumps into small pieces while the coating is still warm.

## Honey Microwave Popcorn

Ingredients	Grams	Percent
Popcorn, unpopped	50.0	37.9
Coconut oil (melted)	50.0	37.9
<i>Sweet 'N' Neat® 2000 Dry Honey</i>	<i>20.0</i>	<i>15.2</i>
Sugar	10.0	7.5
Salt	<u>2.0</u>	<u>1.5</u>
Total	132.0g	100.0%

Yield: About 4 cups

### PROCEDURE:

1. Mix all ingredients together.
2. Portion 132g into dish(s) and set in refrigerator or freezer to harden.
3. Remove from dish(s) and seal in microwavable cellophane-type bag with heat sealing device.
4. Bag must be at least 10" x 12" in size.

### POPPING INSTRUCTIONS:

1. Lay bag on a 6-8" plate or shallow bowl with contents centered in bag. Poke a small hole in upper surface of bag for steam to escape.
2. Place bag with plate into microwave oven and set it for 3½ minutes on highest power.
3. Time may vary with wattage of oven, so remove sooner if popping slows to 1 to 2 seconds between pops.
4. Cut open bag with knife or scissors and pour contents into metal or glass bowl, being careful of steam.

## Honey Pineapple Bran Muffins

Ingredients	Grams	Percent
ADM H&R All Purpose Flour	220.0	39.0
100% bran cereal, crushed	82.7	14.6
Vegetable oil	67.3	11.9
<i>Sweet 'N' Neat® 2000 Dry Honey</i>	<i>59.0</i>	<i>10.5</i>
Sugar	47.3	8.4
Pineapple solids—dry, crushed	40.0	7.1
Nonfat dry milk	29.5	5.2
Double acting baking powder	14.0	2.5
Salt	<u>4.7</u>	<u>0.8</u>
Total	564.5g	100.0%

Yield: 12 - 14 muffins

### PROCEDURE:

1. Dry mix and cut in oil.
2. Beat one large whole egg; add to 1 1/3 cup water (325g).
3. Add liquid to dry mix and blend until just moistened.
4. Fill greased muffin cups about 2/3 full (#20 scoop).
5. Bake at 400° F for 25-28 minutes.
6. Allow to cool 10 minutes before removing from pan.

## Honey and Molasses Multigrain Bread

### SPONGE:

Ingredients	Grams
ADM Top King® Flour	617
Cracked wheat	163
Wheat bran	36
Yeast, compressed	28
Yeast food	6.8
Water (variable)	<u>475</u>

### PROCEDURE:

1. Mix 2 minutes low speed; 2 minutes high speed.
2. Dough temperature 78° F.
3. Fermentation 84° F and 80% R.H. for 3 hours.

### DOUGH:

Ingredients	Grams
ADM Top King Flour	333
Whole wheat flour	100
Brown sugar	91
Provim ESP® Vital Wheat Gluten	36
Shortening	36
<i>Sweet 'N' Neat® 4000 Dry Molasses</i>	<i>27</i>
<i>Sweet 'N' Neat 2000 Dry Honey</i>	<i>27</i>
Rye flour	21
Yeast, compressed	9
Yeast food	2.2
Water (variable)	362

### PROCEDURE:

1. Mix sponge with vinegar, water, and dry ingredients until dough is well developed.
2. Dough temperature 82° F.
3. Floor time—15 minutes.
4. Shape and pan, 18 oz. for 1 lb. loaf.
5. Proof, 100° F and 95% R.H. for 50-60 minutes.
6. Bake at 400° F for 30 minutes.

## Honey Crunch Candy Bar

Ingredients	Grams	Percent
Milk chocolate	87.0	87.0
<i>Sweet 'N' Neat® 3000 Dry Honey Flake</i>	<i>13.0</i>	<i>13.0</i>
Total	100.0g	100.0%

### PROCEDURE:

1. Obtain milk chocolate in blocks, and cut into 1 to 2 lb. chunks.
2. Melt 1 to 2 lbs. of milk chocolate in a double boiler at 110° to 115° F. (Temperature range is critical.)
3. Pour about 90% of the melted chocolate onto a clean, dry counter top or marble slab.
4. Room conditions should be about 60° to 70° F with low humidity.
5. Set aside the remaining 10% of the melted chocolate, holding at 110° to 115° F.
6. Working with scrapers, move chocolate around to cool to 80° F.
7. Transfer cooled chocolate into a bowl. Add enough of remaining chocolate held at 110° to 115° F to raise total batch temperature to 83° to 85° F. (Temperature range is critical.)
8. Add Sweet 'N' Neat® 3000 Dry Honey Flake by gentle hand mixing.
9. Mold quickly and allow to harden at 50° to 60° F for 3 to 4 hours.
10. Unmold and wrap.
11. Store at temperatures below 75° F.

## Honey Carob Candy Bar

Ingredients	Grams	Percent
Powdered sugar	45.97	45.97
Non-tempered vegetable fat (102° F MP)	26.89	26.89
<i>Sweet 'N' Neat® 3000 Dry Honey Flake</i>	<i>13.05</i>	<i>13.05</i>
Carob powder	6.94	6.94
Nonfat dry milk	6.94	6.94
Lecithin	0.16	0.16
Vanilla	<u>0.05</u>	<u>0.05</u>
Total	100.00g	100.00%

### PROCEDURE:

1. Melt vegetable fat with lecithin at 135° to 140° F in a steam jacketed kettle or double boiler and add vanilla.
2. Dry blend the powdered sugar, nonfat dry milk, and carob powder. Grind so mixture passes through a USBS #200 screen.
3. Add dry ingredients to the melted fat phase and mix continuously at medium speed for approximately 1 hour, while maintaining a 135° to 140° F temperature.
4. Allow to cool to 120° F and blend in Sweet 'N' Neat 3000 Dry Honey Flakes.
5. Pour into molds and quickly chill in freezer for 3 to 5 minutes.
6. Unmold package.

## Wheat Raisin (Straight Dough Method)

Ingredients	Grams
Water (variable)	634.0
Raisins	544.0
ADM Top King® Flour	454.0
Whole wheat flour	454.0
<i>Dri-Mol® Dry Molasses</i>	<i>112.0</i>
Nonfat dry milk	45.0
Shortening	45.0
<i>Sweet 'N' Neat® Dry Raisin</i>	<i>34.0</i>
Yeast, compressed	28.0
Salt	18.0
Yeast food	<u>4.5</u>
Total	2372.5g

### PROCEDURE:

1. Mix until dough is well developed.
2. Dough temperature should be 78° F.
3. Fermentation 2-2 ½ hours.
4. Punch dough.
5. Floor time—15 minutes.
6. Divide, round, rest 15 minutes.
7. Shape and pan, 18 oz. for 1 lb. loaf.
8. Proof, 100° F and 95% R.H. for 50-60 minutes.
9. Bake 400° F for 30-40 minutes.

## Malt Bran Bread (Sponge Method)

### SPONGE:

Ingredients	Grams
ADM Top King® Flour	630.0
Water (variable)	400.0
Provim ESP® Vital Wheat Gluten	40.0
Yeast, compressed	40.0
Yeast food	<u>5.7</u>
Total	1115.7g

### PROCEDURE:

1. Mix 2 minutes low speed; 2 minutes high speed.
2. Dough temperature 78° F.
3. Fermentation 84° F and 80% R.H. for 3 hours.

### DOUGH:

Ingredients	Grams
ADM Top King Flour	420.0
Water (variable)	390.0
<i>Flo-Malt® Dry Malt</i>	<i>160.0</i>
Wheat bran	160.0
Shortening	40.0
Salt	21.2
Vinegar	<u>10.6</u>
Total	1201.8g

### PROCEDURE:

1. Mix sponge with vinegar, water, and dry ingredients until dough is well developed.
2. Dough temperature 82° F.
3. Floor time 15 minutes.
4. Shape and pan, 18oz. for 1 lb. loaf.
5. Proof, 100° F and 95% R.H. for 50-60 minutes.
6. Bake at 400° F for 30 minutes.

## Honey Peach Ice Cream

Ingredients	Grams	Percent
Water	4623.4	35.68
Cream	4500.0	34.72
Sugar, granulated	1800.0	13.89
Nonfat, dry milk, low heat	815.0	6.29
Peaches, fresh, chopped	540.0	4.17
<i>Sweet 'N' Neat® 3000 Dry Honey Flakes</i>	<i>420.0</i>	<i>3.24</i>
Buttermilk, powder	240.0	1.85
Stabilizer	12.0	0.09
Emulsifier	<u>9.6</u>	<u>0.07</u>
Total	12,960.0g	100.00%

Yield 5 gallons

Vanilla flavor (optional)

### PROCEDURE:

1. Mix sugar, nonfat dry milk, buttermilk, stabilizer, and emulsifier to form dry blend.
2. Add cream and water to steam kettle, heat to 110° F.
3. Add dry blend to steam kettle, mix until uniform.
4. Pasteurize at 185° F for 25 minutes.
5. Homogenize, cool to 35° F.
6. Add cool cream base to ice cream freezer and run as in typical procedure; add peaches and Sweet 'N Neat 3000 Dry Honey Flakes when optimum level of air is reached in ice cream.
7. Package and freeze.

## Crunchy Flavored Coatings

**Sweet 'N' Neat**® Natural Sweetener Flakes provide both unique flavor characteristics and crunchy texture properties when added to frozen novelty coatings.

While many products offer a crunchy texture in coatings, only Sweet 'N' Neat Flakes have additional functional benefits. That's because only Sweet 'N' Neat Flakes are made from pure honey, molasses, malt, or raisin. These natural sweeteners are converted to a dry, free-flowing flake, but retain all of the flavor and color benefits of the source material.

Thus, unlike sugar based crunches or crisped rice, Sweet 'N' Neat Flakes give both a distinctly different flavor profile and visual appearance plus the crunchy texture to frozen novelty coatings.

<b>Natural Sweetener Flake Products</b>	<b>Typical Flavor Profile When Combined with Milk Chocolate Coating</b>
Sweet 'N' Neat 3000 Dry Honey Flake	Honey and Chocolate
Sweet 'N' Neat 5000 Dry Molasses Flake	Mocha
Sweet 'N' Neat 7000 Dry Malt Flake	Toffee or Malt & Chocolate
Sweet 'N' Neat Dry Raisin Flake	Raisin

### TYPICAL COATING FORMULATION:

<b>Ingredients</b>	<b>Percent</b>
Coating mix	87
<i>Sweet 'N' Neat Dry Flake Product</i>	<u>13</u>
	100%

### PROCEDURE:

1. Add Sweet 'N' Neat Natural Sweetener Flakes to the melted coating mix and blend well.
2. Transfer the coating blend to the dipping vessel.
3. Agitate the coating blend to ensure proper dispersion of the Sweet 'N' Neat Flakes.
4. Dip the product into the coating blend and cool as normal.

## Honey Bran Bread (Sponge Method)

### SPONGE:

<b>Ingredients</b>	<b>Grams</b>
ADM Top King® Flour	630.0
Water (variable)	400.0
Provim ESP® Vital Wheat Gluten (ADM)	40.0
Yeast, compressed	40.0
Yeast food	<u>5.7</u>
Total	1115.7 grams

### PROCEDURE:

1. Mix 2 minutes low speed; 2 minutes high speed.
2. Dough temperature 78° F.
3. Fermentation 84° F and 80% R.H. for 3 hours.

### DOUGH:

<b>Ingredients</b>	<b>Grams</b>
Patent flour	420.0
Water (variable)	390.0
<i>Honi-Bake® Dry Honey</i>	<u>160.0</u>
Wheat bran	160.0
Shortening	40.0
Salt	21.2
Vinegar	<u>10.6</u>
Total	1201.8g

### PROCEDURE:

1. Mix sponge with vinegar, water, and dry ingredients until dough is well developed.
2. Dough temperature 82° F.
3. Floor time 15 minutes.
4. Shape and pan, 18 oz. for 1 lb. loaf.
5. Proof, 100° F and 95% R.H. for 50-60 minutes.
6. Bake at 400° F for 30 minutes.

## Swedish Rye Bread (Straight Dough Method)

Ingredients	Grams
Water (variable)	792.0
ADM Top King® Flour	725.0
Rye flour	476.0
<i>De-Mol® Dry Molasses</i>	<i>91.0</i>
Nonfat dry milk	68.0
Shortening	56.0
Yeast, compressed	46.0
Salt	28.0
Sugar	20.0
Distilled monoglyceride 90%	5.6
Ground caraway	2.8
Sodium stearoyl lactylate	<u>2.8</u>
Total	2353.2g

### PROCEDURE:

1. Mix until dough is well developed.
2. Dough temperature should be 78° F.
3. Fermentation 50-60 minutes.
4. Punch dough.
5. Floor time—15 minutes.
6. Divide, round, rest 15 minutes.
7. Shape and pan, 18 oz. for 1 lb. loaf.
8. Proof, 100° F and 95% R.H. for 50-60 minutes.
9. Bake 400° F for 25-30 minutes.

## Oil Roasted Honey Coated Nuts

### Ingredients

Sweet 'N' Neat® Tack Blend X  
Sweet 'N' Neat Oil Roast Honey Nut Coating

### OIL ROAST PROCESS:

1. Mix Sweet 'N' Neat Tack Blend X with water in the ratio of 46% Sweet 'N' Neat Tack Blend X : 54% water.
2. Apply this adhesive solution at approximately 3.7% by weight of nuts.
3. Tumble nuts until evenly coated with adhesive solution.
4. Add Sweet 'N' Neat Oil Roast Honey Nut Coating at approximately 12% by weight of nuts.
5. Tumble nuts again until evenly coated with honey nut coating.
6. Oil roast as in typical procedure. 290-325° F.
7. If desired, add salt at 0.1-0.5% by weight of nuts.
8. If desired, 1.0-1.5% Sweet 'N' Neat Oil Roast Honey Nut Coating can be added at the same time salt is added.

A suitable ingredient statement for the finished product is “peanuts, sucrose, oil [include type used], wheat starch, maltodextrin, honey lactose, salt, xanthan gum.”

Note: The same procedure can be used to make honey-coated pecans, cashews, or sunflower seeds.

## Dry Roasted Honey Coated Nuts

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### Ingredients

Sweet 'N' Neat® Tack Blend  
Sweet 'N' Neat Dry Roast Honey Nut Coating

### DRY ROAST PROCESS PROCEDURE:

1. Mix Sweet 'N' Neat Tack Blend with water in the ratio of 46% Sweet 'N' Neat Tack Blend : 54% water.
2. Apply this adhesive solution at approximately 2.5-5.5% by weight of nuts.
3. Tumble nuts until evenly coated with adhesive solution.
4. Add Sweet 'N' Neat Dry Roast Honey Nut Coating at approximately 12% by weight of nuts.
5. Tumble nuts again until evenly coated with honey nut coating.
6. Dry roast at approximately 400° F as in typical procedure.

A suitable ingredient statement for finished product is “peanuts, sucrose, maltodextrin, honey, salt, wheat starch, lactose.”

Note: The same procedure can be used to make honey-coated pecans, cashews, or sunflower seeds.

## Laboratory Procedure Dry Roasted Honey Coated Peanuts

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### Ingredients

Sweet 'N' Neat® Dry Roast Honey Nut Coating  
Sweet 'N' Neat Tack Blend

### ADHESIVE SOLUTION PREPARATION:

<i>Sweet 'N' Neat Tack Blend (% by weight)</i>	<i>46.0%</i>
Water (% by weight)	<u>54.0%</u>
Total	100%

### EQUIPMENT:

Rotating beaker or pan  
Stainless steel 2000 ml beaker with 1/12" baffle inside.  
Agitator motor to turn beaker at 25-30 RPM.

### PROCEDURE:

1. Place 200 grams raw, blanched, room temperature peanuts in beaker with the baffle and rotate at 25-30 RPM.
2. While tumbling nuts in beaker, dribble on 5g Sweet 'N' Neat Tack Blend solution from a pipette. Tumble nuts until evenly coated, then remove the baffle.
3. Sprinkle 24g Sweet 'N' Neat Dry Roast Nut Coating onto the tumbling nuts.
4. When they are evenly coated, spread on a flat screen.
5. Roast nuts in a preheated oven at 400° F (204° C) for 14.5 minutes without opening oven door.
6. Stir nuts occasionally while they cool.