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Beekeepers Serving Beekeepers

Gourmet Creamed Honey Kit Instructions

Congratulations on the purchase of the Betterbee Creamed Honey kit. You have made your first step in making your own amazing creamed honey. Creamed honey is the process of honey crystallization in a controlled environment. Creamed honey can also be called whipped honey, spun honey and candied honey. We recommend the Dyce Method for Creamed Honey production and instructions are outlined for you below. This method will produce a batch of creamed honey in one to two weeks. Please contact Betterbee at 800-632-3379 if you have any questions.

Components Included:

- 12 Cream Honey Cups
- Creamed Honey Drill
- Honey Pail with 2" Gate
- 1 lb. of Creamed Honey (Starter)

Instructions for the Dyce Method:

The heart of the Dyce Process is the control of the crystallization process. Control is achieved by the careful adherence to a series of steps:

1. Blend the honey to the desired color, flavor and moisture content.
2. Pasteurize the honey you wish to crystallize by first heating the honey to 120 °F, then strain it to remove large impurities, especially wax particles. Following this initial straining, heat the honey to 150 °F for 15 minutes to dissolve remaining crystals and kill any yeast cells. Strain the heated honey through a fine screen to remove small impurities. Strain honey into honey pail.
3. Cool the honey as rapidly as possible to between 60 and 75 °F in preparation for the addition of seed crystal (Starter). Rapid cooling is essential, as cooling slowly will yield an inferior product. Adding the Starter when the honey is between 60 and 75 °F will produce the finest-grained honey.
4. Add the seed crystal (Starter) to the cooled honey. We suggest a ratio of 1:10 seed crystal to pasteurized, strained honey based on weight. The seed crystals and honey are thoroughly mixed, being careful not to incorporate air into the honey. Caution! Over-stirring can raise the temperature of the honey and damage the seed crystal.
5. Immediately after blending the seed crystals with liquid honey, dispense it into creamed honey cups. Place the jars in the cold room at 55 °F and leave them undisturbed for one week. After crystallization is complete, store the honey below 70 °F, and preferably below 50 °F.