



FINCH + FENNEL

## Mulled Honey

### INGREDIENTS:

½ c Honey

1-3 Tbsp F+F Mulling Spice Blend

Cheesecloth as needed



### DIRECTIONS:

1. Create a sachet by cutting a 3-4 inch square of double-layered cheesecloth. Fill with 1-3 tablespoons of F+F Mulling Spice Blend. (The more mulling spices you use the stronger the flavor.) Bring together the 4 corners of the cheesecloth & tie with bakers' string, so that the spices are fully contained.
2. Bring honey to a low simmer until you see bubbles form around the edges.
3. Remove honey from heat, add in the mulling spice sachet & let it sit for 30-40 minutes.
4. Remove mulling spice sachet. Pour mulled honey on top of your favorite cheese, in some tea, or over pizza or scones.

*Enjoy!*

