

New Westminster Beekeeper's Association
19 Things to Know about Beekeeping
Module 15 – Honey Infusions

This module was prepared for members of the New Westminster Beekeeper's Association and is intended to be augmented by hands-on experience in a classroom.

Infused Honey

Infusing honey has become increasingly popular in the last 10 years. Products like cinnamon honey and lavender honey offer a business minded beekeeper with a large selection of products at very little effort.

Infusions can be added to liquid or creamed honey, and both product types have pros and cons associated. Liquid honey infusions can separate, and the infusion concentrates at the top of the jar. Creamed honey infusions can pull moisture out of the honey and cause the product to harden.





COCONUT IN HONEY 350GM
\$9.99



GINGER IN HONEY - 500 G
\$10.99



PEPPERMINT HONEY
\$9.99



CARDAMOM IN HONEY 500GM
\$10.99



CINNAMON IN HONEY - 500 GM
\$10.99



COCOA IN HONEY 350GM
\$9.99



PUMPKIN SPICE LIMITED EDITION 350GM
\$9.99



RUM AND CARAMEL HONEY 350GM
\$9.99



VANILLA IN HONEY-LMT EDITION 350GM
\$9.99

Liquid Infusions

Liquid infusions are difficult to achieve without granulation occurring in a few weeks after pouring into the jars. To help hold off on granulation, store quite warm, above 21 C.

Infusions for flavour only (nothing visible left in the honey)

To process honey for liquid infusions for flavour only (infused product is removed [i.e., lavender pedals]), and to prevent granulation as long as possible, the following steps are important,

- Add the infused product before the honey is filtered (because you are going to filter it later anyway)
- During the infusion process, keep the honey at about 25 Celsius or slightly higher, and stir at least 3 times per day, to speed up the infusion process
- Infuse for 3 days to 2 weeks, depending on how well the infused product mixes into the honey (test by flavour)
- After infusion, filter the honey using a fine filter (<50 microns)
- Store slightly above room temperature
- Note: If at all possible, obtain water soluble products for infusion.



Infusions for flavour and appearance (infusion visible, like a vanilla sprig)

- Clean the honey first
- Heat honey to about 25 Celsius
- Add infused product and stir well at least 3 times per day, or stir constantly until the flavour has saturated the honey
- Pour into jars and store above room temperature
- Granulation will occur in a few weeks to a few months



Creamed Infusions

Creamed infusions are much more stable than liquid infusions and will last creamy soft for a year if prepared correctly. Creamed infusions can contain powders, like cinnamon or liquids such as hemp oil.

Process

- Clean and cream the honey as discussed previously
- At 17 C or cooler, add the powder or liquid and mix thoroughly
- Pour into jars and immediately place the jars in the cellar, below 17 C if at all possible
- After 2 weeks, the honey will set and the infused particles will stay evenly distributed through the mix

Creamed infusions considerations:

- If the honey is not cold enough, or not 'set' enough, the infusion will separate and float to the top. This can be dangerous for CBD oil, which is invisible, because it will concentrate at the top and cause an overdose for the first few uses.
- If the infused product sets too hard, then you used a low moisture honey or you have too much powder that absorbed the water, or both



End.