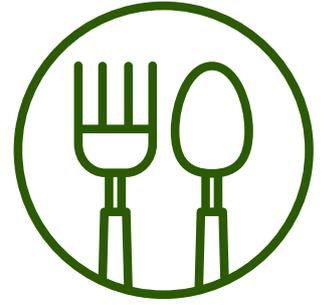


Local Food Innovators: Burnt Honey Bakery



There's a little bakery on the beach in Copacabana that's shaking up the baking industry here on the Central Coast.

Tucked away at the end of a tiny strip of shops, Burnt Honey is a hidden treasure. A place where you can slow down and taste the magic of beautiful artisanal sourdough breads and pastries, paired with killer coffee.

We recently sat down with co-owner Hayley to chat about the passion and art behind Burnt Honey amidst the mouthwatering aroma of baked greek cookies. Her eyes lit up as she spoke about her craft and it's clear she loves what she does.

So, where did the dream of Burnt Honey begin?

I started baking 6 years ago now. I'd been in hospitality a long time and decided to try my hand at baking. I went to TAFE and got a job at **Black Star Pastry** in Sydney. And that's where I met my now wife and business partner Jo.

Jo has been in hospitality for 20 years - she's an amazing barista - so when we starting seeing each other we used to dream about creating something together. The idea has grown and morphed over the years, but it really took shape over the last 18 months while we were travelling through the UK and Europe.

We lived in London for a while and I learnt so much working for **Dominique Ansel** and the wildly successful **Honey & Co**. We drove around Europe hopping from bakery to bakery, seeing what other people are doing and trying all the baked goods you can't get in Australia. It really inspired the new direction for Burnt Honey and some of the recipes even made their way back here.

How did you come up with the name Burnt Honey?

I'd been trying to develop a recipe for some gorgeous burnt honey cookies for about 12 months. It was a little obsession of mine. I just love burnt honey - the flavour, the golden colour - it's so rich. So one day I just said to Jo... "maybe Burnt Honey?" and that was it. We found our brand name.

What made you decide to open Burnt Honey Bakery in Copacabana?

When we first started looking at places we thought Long Jetty would be 'the place'. It's like a mini Newtown and there's so much happening there.

But there aren't many spaces on the Coast that are suitable as a food venue. We had a budget we knew we had to work within and finally we saw an ad for a shop in Copacabana that ticked all the boxes.

I'm originally from the Coast. I grew up in Bateau Bay, but I had never actually been to Copacabana. The first time we drove here to look at the shop, we came up over the hill, saw the ocean and we were like "OMG, how have we never been here before!".

When we saw the shop, with views of the beach, we just knew we'd found the place.

Our landlord has been so lovely, our neighbours at **Lady Copa Pizzeria** have been incredibly supportive and the local Copacabana community have been so warm and welcoming. We were swamped on our opening day, and are often told "We've been waiting for something like this".

What makes Burnt Honey different from a traditional bakery?

We're a community bakery. We want our customers to drop in, take a minute and enjoy the vibe while they have a coffee and pastry. And who wouldn't want to slow down and soak in the view of Copacabana beach for a while.

I don't bake the same thing every day - that gets boring. I like to get creative, so you can rock up any day we're open and there'll always be something new to try. No stock standard baked goods here, but they'll always be made with a whole lot of love and thought.

We bake with fresh milled flours too. It's more difficult to work with because the enzyme activity is a lot higher. It means no batch is ever the same, so we have to be on our game all the time - but at the end of the day it makes our bread taste better, and it's better for you too.

We're also only open Wed - Sun until we're sold out. We're super conscious of avoiding food waste, so we only bake enough to be consumed in one day. Baking in small batches allows us to keep the magic in what we do.



The bakery smells delicious. What's your signature piece?

Well our burnt honey cookies, obviously (laughs). They're really special! The sweetness and bitterness of burnt honey, salted almonds and choc chips blends together and balances out to something really wonderful.

And of course, croissants. They've always been my specialty. I've worked really hard to perfect this recipe and it works so well with our other treats like danishes and our custard turnover. They're just gorgeous!

Where do you source your produce from?

We always use suppliers who align with our values.

Obviously, our flour suppliers are so important. **Wholegrain Milling** in Gunnedah supplies us with organic white flour, **Dawes Agriculture Family Farm** supplies our organic wholegrain flour like rye and wholewheat.

Our friend from **Staple Bread and Necessities** in Seaforth mills our whole wheat flours for us so we have this beautiful fresh milled flour that is just so nutritious. The bags are geo-cropped so we know where it's been planted, sown and milled. It's incredible.

And we use **St David Dairy** butter in Fitzroy.

Serving up quality coffee is also key for us, that's why we get our coffee from a good and trusted friend in French's Forest, **Little Italy**.

And our cow's milk comes from **Little Big Dairy**. It's delicious single source milk from their herd of 800 Holsteins born and raised on their farm in Dubbo, so we know exactly where it comes from.

And we get our oat milk from **Minor Figures**. It's great quality and doesn't separate so we can guarantee a great coffee every time.

We try to use as much local produce as we can, so usually head to the **Avoca Farmers Market** to pick up fruit and veg from Kieran at **Fiatarone Farm**. At the moment we get eggs from **The Egg Lady** in Sydney. She is a beautiful woman and has beautiful chickens that produce great eggs. As of this month, we'll be getting eggs from a local family run farm, **Grace Springs Farm**. We're excited for that.

There's a big movement toward zero waste and sustainable practices in cafés at the moment. What's your stance on this?

This is incredibly important to us! We are always making conscious decisions to support our planet.

In December, we started using the **ClayCup Bank**, alongside other cafes such as **Berkelo** in Sydney and **Bacino Bar** in Curl Curl.

It's a swap and go closed-loop coffee cup scheme that's set to revolutionise the way people drink takeaway coffee. Basically people pay an \$8.50 deposit and receive a stylish Claycup with a perfectly snug silicon lid. When they next swing by, they simply drop it back in and if they order another coffee we serve it in washed and sterilised Claycup and off they go again.

It's a simple, waste-free, circular solution. The local community have been so receptive to this initiative which has been really encouraging, and it's already helping us reduce the impact our business has on the planet.

We're also vegetarian, so you won't find any meat pies here. And we don't use soy milk because of the devastating impact soy production has on forests, animals, communities and health.

Where else can people find your baked treats on Coast?

We're so lucky to have the support of some other local eateries. You can currently find our bread and pastries from the legends at **Like Minds** and Dan at **Bar Botanica**.



Images courtesy of Jacs Powell

FIND OUT MORE

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