

Honey and Coffee: Which Honey With Which Cup

Match weight to weight: a light honey with a light coffee, a dark honey with a dark one. No published study pairs honeys with coffees; this is a chart to taste against.

COFFEE REFERENCE CARD

Honey	Color and flavor	Pair it with	Best in	Keep it away from	In Michigan
FROM ONE HIVE, THROUGH THE SEASON					
Spring wildflower	Light, floral, delicate	Light and medium roasts; washed Ethiopia or Colombia	Iced coffee; a hot pour-over, lightly sweetened	Dark roasts and condensed milk: it disappears	The first harvest
Summer clover	Light, mild, sweet; "a sweet, flowery aroma with a pleasing, mild taste"	The house medium roast; any coffee with milk	Honey and milk coffee; the everyday honey coffee	Nothing: it is the all-purpose one	The main summer flow
Fall wildflower (goldenrod, aster)	Darker, stronger, mineral, a molasses edge	Dark roasts; Brazil and Sumatra	Phin coffee; iced honey coffee with condensed milk	Light, floral coffees: it takes over	The last harvest
SINGLE-FLOWER HONEYS					
Basswood (linden)	Light in color with a fresh, green, slightly minty bite	Bright light roasts	Iced coffee; flash brew	Milk drinks, where the bite reads as odd	Early summer, where basswood trees stand
Star thistle (knapweed)	Light, mild, smooth, slow to crystallise	Medium roasts	A honey coffee where the coffee should lead	Very dark roasts	A Michigan specialty, midsummer
Blueberry blossom	"Moderately fruity" with "a delicate, slightly buttery finish"	Natural-process Ethiopia; fruity medium roasts	Pour-over; iced coffee	Smoky dark roasts	West Michigan blueberry country, spring
Buckwheat	Very dark; "marked molasses and malt flavors and a lingering aftertaste"	French roast; robusta; phin coffee	With condensed milk; in place of demerara syrup	Any light or medium roast	Late summer
Orange blossom	Light, "pronounced orange aroma," "sweet, fruity"	Washed Ethiopia and Kenya; anything citrus-bright	Iced coffee; a honey coffee with a strip of orange peel	Earthy Sumatra	Not a Michigan honey: Florida, Texas, California
Burnt honey (honey cooked to amber)	Caramel, toasted, bittersweet	Medium and dark roasts	A caramel-style milk coffee	Delicate light roasts	Made in the kitchen from any honey

- **Use honey syrup, not neat honey**, in anything cold: 3 parts honey to 1 part warm water by weight. About 20 g sweetens a 12 oz cup.
 - **Taste the pairing three ways**: the coffee alone, the coffee with the syrup, then with milk. Milk mutes both; a strong honey survives it.
 - **Heat and honey**: hot coffee (160–185 °F) does not make honey unsafe, but its enzymes do not last. For raw honey, serve it cold.
- **"Honey processed" coffee contains no honey**. It is coffee dried with its sticky fruit pulp left on.
 - **Honey is not for children under one year old** (CDC).
 - **Crystallised honey is not spoiled**. Warm the jar gently in water under 104 °F.

Sources: quoted descriptions are the National Honey Board's (honey.com). The spring, summer and fall honeys are described on this site's Honey page. Basswood and star thistle descriptions are the common ones among beekeepers and are not from a cited source. FAO viscosity data; CDC botulism guidance. The pairings are suggestions to test. recipes.fubsypoly.com/coffee/business/reference-cards/ · October 2026