



HONEY CAKE

INGREDIENTS

5oz butter
6oz clear honey
Tbsp water
4oz soft brown sugar
2 eggs
7oz self raising flour

METHOD

1. Place butter, sugar, honey and water into a saucepan and heat until the fat has melted, stirring all the time.
2. When fat is melted remove pan from heat and allow cooling to blood temperature.
3. Gradually beat in the eggs, add sieved flour and mix until smooth. Do not over mix.
4. Pour mixture into a greased lined 7" cake tin.
5. Bake 1 hour or until risen and firm to the touch.

NOTES

Oven temperature 180C or Gas Mark 4.
Fan 160C.

The recipe has been handed down through generations. Please read method carefully, maybe even twice:)

*Good
Luck!*