



Huntingdonshire Beekeepers' Association

Honey Cake

Ingredients

250g honey and a little extra for glazing
225g unsalted butter
100g dark muscovado sugar
3 large eggs beaten
300g self-raising flour

Method

1. Preheat the oven to 160°C/Gas 3/Fan 140°C
2. Butter and line a 20cm/8" round cake tin. (Paper cake liners may be used)
3. Cut the butter and drop into a medium sized pan, melt slowly over a low heat. When liquid, increase the heat and boil for about one minute. Leave to cool.
4. Beat the eggs and the cooled honey mixture using a wooden spoon. Sift the flour into a large bowl and pour in the egg and honey mixture, beating until you have a smooth batter.
5. Pour the mixture into the tin and bake for 50 mins to 1 hour or until the cake is well risen, golden brown and springs back when pressed. A metal or wooden skewer inserted in it should come out clean.

6. Turn the cake out onto a wire rack, leave to cool and then brush the top with two tablespoons of warmed honey.
7. Display on a white paper plate in an unsealed transparent plastic bag.