



Huntingdonshire Beekeepers' Association

HBKA Open Honey Show 2026 Honey Cake Recipe

Ingredients

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

Method

Preheat the oven to 160C/Gas 3/Fan 140C

1. Butter and line a 20cm/8" round cake tin. (Paper cake liners may be used)
2. Cut the butter and drop into a medium sized pan with the muscovado sugar and the honey. Melt slowly over a low heat. When liquid, increase the heat and boil for about one minute. Leave to cool.
3. Beat the eggs into 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.
4. 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. Display on a white paper plate in a cellophane bag.

