

# Honey Cake – Class 48, set recipe

## INGREDIENTS

250g Clear Honey plus about 2 tbsp extra to glaze

225g Unsalted Butter

100g Dark Muscovado Sugar

3 Large Eggs beaten

300g Self-raising Flour

## METHOD

Preheat oven to fan 140c - conventional 160c - gas mark 3

**Step 1** Butter and line a 20cm round loose bottomed cake tin. Cut the butter into pieces and drop into a medium pan with the honey and sugar and slowly melt over a low heat. When the mixture looks quite liquid increase the heat and boil for one minute. Leave to cool for 15 to 20 minutes.

**Step 2** Beat the eggs into the melted honey mixture using a wooden spoon. Sift the flour into a baking bowl and pour in the egg and honey mixture beating until you have a smooth quite runny batter.

**Step 3** Pour the mixture into the tin and bake for 50 minutes -1 hour until the cake is well risen, golden brown and springs back when pressed. A skewer pushed into the centre of the cake should come out clean.

**Step 4** Turn the cake onto a wire rack. Warm 2 tbsp honey in a small pan and brush over the cake. Leave to cool. The cake will keep for 4-5 days wrapped in an airtight tin.