



Hayling Island Horticultural Society

AUTUMN SHOW 2020

Honey Cake

Ingredients

170g/6oz clear honey
140g/5oz butter
85g/3oz light muscovado sugar
2 eggs beaten
200g/7oz self raising flour, sieved
Water

Icing

55g/2oz icing sugar
1 tbsp clear honey
Hot water

Method

Preheat oven to 180C/350F/Gas3 Butter and line the bottom of a 7in/18cm cake tin.

Measure the honey, butter and sugar into a large pan. Add a tablespoon of water and heat gently until melted.

Remove from the heat and mix in the eggs and flour.

Spoon into the cake tin and bake for 40-45 minutes until the cake is springy to the touch and shrinking slightly from the sides of the tin.

Cool slightly in the tin before turning out onto a wire rack.

While the cake is still warm, make the icing by mixing the sugar and honey together with 2-3 teaspoons of hot water. Trickle over the cake in whatever design takes your fancy.

