

Dingwall & District Beekeepers' Association

Honey Cake!

Ingredients:

250g clear honey plus about 2 tbsp extra to glaze
225g unsalted butter
100g soft light brown sugar
3 large eggs, beaten
300g Self-Raising flour



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Method:

1. Preheat the oven to 160C or fan 140C/gas 3.
2. Grease and line 20cm round loose bottomed cake tin
3. Cut the butter into small pieces and put into a pan with the honey and sugar.
4. Melt slowly over a low heat and when the mixture has become liquid increase the temperature and boil briskly for approx 1 minute. Cool for 15-20 mins before adding the beaten eggs to prevent them cooking when mixing in.
5. Beat the eggs into the melted honey mixture using a spoon. Sift the flour into a large mixing bowl and pour in the honey and egg mixture, beating until you have a smooth runny batter.
6. Pour the mixture into the prepared tin and bake for approximately 50 - 60 minutes until the cake is well risen golden brown and springs back when gently pressed. A skewer pushed into the centre of the cake should come out clean.
7. Remove the cake from the tin. Warm the extra honey and gently brush it onto the warm cake and leave to cool.

Tablet recipe!

Ingredients:

1kg Sugar
50g Butter
1 tin Evaporated Milk
175g Honey

Method:

Place all the ingredients in a pan and dissolve slowly. Boil until showing some signs of setting. Beat well with a wooden spoon till creamy. Pour into a greased tin and mark when cool.