



Huntingdonshire Beekeepers' Association

HBKA Open Honey Show 2018 Honey Cake Recipe

Ingredients:

225/8oz unsalted butter
250g/9oz clear honey plus about 2tbsp extra for glazing cake.
100g/4oz dark brown sugar
3 large eggs, beaten
300g/10oz self-raising flour

Method: Preheat the oven to 160C/Gas 3/Fan 140C/325F.

- 1.** Butter and line a 20cm/8" round cake tin. Paper Cake liners may be used. Cut the butter and drop into a medium pan with the honey and sugar. Melt slowly over a low heat. When liquid, increase the heat under the pan and boil for about one minute. Leave to cool.
- 2.** 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.
- 3.** Pour the mixture into the tin and bake for 50 mins-1 hour until the cake is well risen, golden brown and springs back when pressed. You can also check it is cooked by inserting a wooden or metal skewer and it should come out clean.
- 4.** Turn the cake out onto a wire rack. Warm the 2 tablespoons of honey and brush over the top of the cake to glaze; then leave to cool.

Cake to be exhibited in an unsealed, transparent, plastic bag.