

HONEY CAKE

200g SR flour
100g soft brown sugar
150g clear honey
1 teaspoon mixed spice

125g butter
2 large eggs
1 tablespoon water
Few flaked almonds

METHOD

1. Set oven to Gas 5, Fan 170C, 375F
2. Grease & line a 28cm x 18cm tin
3. Put sugar, butter & honey into a large pan & melt (do not boil)
4. Allow to cool
5. Beat in the eggs, water, flour & mixed spice & mix well
6. Place in tin & sprinkle with flaked almonds
7. Bake for about 35 minutes until firm & test that a skewer comes out clean. If so it is done.
8. Leave to cool in the tin for about 10 minutes, then finish cooling on a rack