



## **HONEY FESTIVAL SUNDAY MAY 7<sup>th</sup> 10am-4pm**

**In the grounds of The House of Honey 867 Great Northern Highway, Herne Hill**

**Cake enquiries to Joy Coy 0409807409**

### HONEY CAKE RECIPE

2 cups of Self Raising Flour  
220gm Honey  
(155gm) 9 ½ tablespoons butter  
2 eggs  
Pinch of salt

#### Method

Cream together butter and honey. Beat eggs well and add alternately with sifted flour and salt to the honey/butter mixture. If needed add a little milk.  
Bake in a greased 20cm round cake pan at 160°C for 35-40 mins or until toothpick comes out clean.

#### Honey Buttercream Icing

60g butter  
½ cup icing sugar  
2-3 teaspoons honey

Method      Beat all together and ice cake when cool.



## COMPETITION FOR UNDER 12yrs

### = HONEY CUPCAKES WITH HONEY CREAM FROSTING

1/2 cup unsalted butter, room temperature  
3/4 cup sugar  
2 eggs  
1 1/2 cups all-purpose flour  
1 teaspoon baking powder  
1/2 teaspoon salt  
1/2 cup buttermilk  
1/4 cup honey  
1 teaspoon vanilla extract

1. Preheat oven to 350 degrees and line 12 cup muffin pan with cupcake liners.
2. In medium bowl mix together dry ingredients: flour, baking powder and salt. Set aside.
3. In small bowl mix together wet ingredients: buttermilk, honey and vanilla. Set aside.
4. In bowl of stand mixer fitted with the paddle attachment, beat butter and sugar on medium speed until combined.
5. Add eggs, one at a time, beating well after each addition and scraping down sides of bowl as needed.
6. Gradually add the dry and wet ingredients, alternating starting and ending with dry ingredients and mix until combined.
7. Using ice cream scoop fill cupcake liners about 2/3 full.
8. Bake for 18-20 minutes, until toothpick inserted into cupcake comes out clean.
9. Let cupcakes cool in pans for 5 minutes, then remove to wire rack to finish cooling.

Honey Cream Frosting: See honey cake recipe



### CONDITIONS OF ENTRY.

- Honey Cake: the entrant may submit one honey cake.
- The cake is to be made according to the recipe supplied. All cakes will be tasted. Cakes will be judged on appearance, uniformity, moistness, texture, aroma and flavour. Absolutely no flavouring agents are to be added to the recipe.
- Any additions or changes will disqualify entry.
- Entries will be brought to the festival between **10 and 11 am on Sunday, May 7th**  
**No late entries accepted.**
- Cake will be first tasted by a Chef and then the public will have the opportunity to also vote by purchasing markers and these will be used for voting. The cake with the most markers will win followed by 2<sup>nd</sup> and 3<sup>rd</sup> place.
- Winners announced at 1pm and will each be awarded a prize.
- Judges reserve the right to disqualify any entry that they deem to be potentially unsafe to eat. Entries, platters/plates, etc. will not be returned – please place the entry on a disposable plate.