

Honey Competition Cake Recipe

Classic Honey Cake “moist with a rich taste of honey”

Serves 12

Tin size **23cm false bottom cake tin**
Preparation time **20 minutes**
Baking time **55 minutes**
Temperature **Slow 140c pre heated**

Ingredients

250gm Clear WA honey
225gm UN salted butter
100gm Light brown sugar
3 / Eggs beaten
300gm Self - rising flour sifted 3 times
Thats it!!!!

Method

Line a 23cm spring form cake tin with baking paper
Combine honey, butter, and sugar into a sauce pan
Simmer on low heat for 2 minutes
Whisk to combine ingredients together
Allow to cool completely
Add beaten eggs, whisk as you add the eggs
Gently fold in the flour until a smooth runny batter
Pour into prepared cake tin
Bake for 55 minutes @ 140c
Check with a bamboo skewer before removing cake from oven
Remove and allow cake to cool.... enjoy the honey aroma
Your cake can be entered as an iced or un iced cake. Please ensure
your icing is a honey based icing.
HAPPY BAKING!