

Warwick & Leamington Beekeepers

Branch Honey Show 2016

Honey Cake Recipe

Ingredients	200g/7oz self raising flour, 175g(6oz) honey, 110g/4oz butter, 175g/6oz sultanas, 2 medium eggs, 110g/4oz glace cherries(halved), a little milk if needed
Method	Preheat oven to 180°C, 350°F, gas 4. Cream butter and honey together. Beat eggs well and add them alternately with sifted flour then fold in sultanas and cherries. A little milk may be added if necessary. Bake in a buttered circular tin, 16.5-19.0cm (6½ -7½ inches) in diameter for approximately 1½ hours. Timing is a guide as appliances may vary.

Helen Essex – Show Secretary

Sept 2016