

Honey cake

Ingredients

170g clear honey
85g light brown sugar
140g butter
200g self-raising flour
2 eggs
1 tablespoon milk



How to make your yummy cake

1. Preheat the oven to 180C (gas mark 4)
2. Put the honey, sugar, butter and milk into a pan and melt gently over a low heat
3. Allow the mixture to cool
4. Beat the eggs and add them to the cooled mixture, sieve in the flour too and stir.
5. Pour into a greased cake tin
6. Bake for about 30-40 minutes
7. Leave the cake to cool for a while then turn it out onto a rack

Voila! One yummy honey cake

Eat it as it is, or decorate it with icing sugar or frosting :O)



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