

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!