



INSTITUTE OF NORTHERN IRELAND BEEKEEPERS



HONEY CAKE RECIPE

INGREDIENTS

140g (5oz) Margarine or Butter
170g (6oz) Honey
60g (2oz) Castor Sugar
2 Large Eggs
230g (8oz) Self-raising Flour (*sifted*)
230g (8oz) Mixed Dried Fruit
¼ teaspoon of Salt (*sifted with flour*)
Milk to mix

PREPARATION

(GUIDE ONLY)

Cream the Margarine (*or Butter*), Honey and Sugar together. Beat Eggs and alternately add them and the sifted Flour and Salt to the creamed mixture. Add the Mixed Dried Fruit and enough Milk to give a dropping consistency. Turn into a well greased 7" circular Cake Tin.

COOKING

(GUIDE ONLY)

Bake on the middle shelf of a pre-heated Oven 150°C/300°/Gas Mark 2, for 1¼ to 1½ hours.

Allow to cool a little and then turn out onto a wire Cake Rack and leave to cool.

Cakes should be shown undecorated.