

Cornish honey cake

Type: Cakes

Style: British

Serves: Many

Favorite:

Prep Time: 20 mins.

Cook Time: 1 Hour

Calorie Count: High

My Recipe: Yes



Ingredients:

250g Clear Cornish Honey
200g Cornish unsalted Butter
100g Dark brown soft sugar
3 Eggs, beaten
300g Plain Flour
4 tsp Baking powder
1 Tsp Ground Ginger

Method:

Step 1: Grease and line a 15 cm square tin (or similar).

Step 2: Preheat your oven to 180C (160C fan)

Step 3: Cut the butter into 1 cm cubes, then add to a large pan heating gently until it has melted.

Step 4: Stir in the honey and sugar.

Step 5: Once liquid, increase the heat and boil for 1 minute stirring continuously. Take off the heat and cool for 20 minutes.

Step 6: Add the beaten eggs to the cool honey and sugar, stirring to combine.

Step 7: Combine the flour, baking powder and ginger.

Step 8: Stirring continuously add the liquid mix to the flour. Ensure it is thoroughly combined.

Step 9: Pour the mixture into the lined baking tin then place in the center of your oven and bake for 1 hr.

Step 10: Remove from the oven.

Step 11: At this point, if you wish to glaze the cake, brush lightly with warmed honey.

Step 12: Leave to cool before removing from tin.