



Recipes using Honey

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Honey Madeira Cake

150g (6oz) butter

100g (4oz) set honey

75g (3oz) caster sugar

grated rind of 1 lemon

3 eggs, size 3, beaten

250g (9oz) self-raising flour, sieved

To glaze:

45ml (3tbsp) clear honey

30ml (2tbsp) chopped almonds, toasted

Method:

Cream the butter with the honey and sugar until pale and fluffy. Mix in the lemon rind then gradually beat in the eggs. Add a little flour to prevent the mixture from curdling.

Fold in the remaining flour and transfer the mixture to the prepared tin. Bake for about one hour. Test using a metal skewer inserted into the middle: the skewer should come out clean.

Cool the cake on a wire rack.

To glaze, warm the honey and make fine holes in the cake with a skewer.

Drizzle over the warm honey and sprinkle with the toasted nuts.

Pre-heat oven to 180oC, 350oF, Fas Mark 4. Grease and line the base of a 900g (2lb) loaf tin.