

Honey Cake

Ingredients

175g self-raising flour
75g soft brown sugar
½x 5ml spoon ground ginger
½x 5ml spoon ground cinnamon
225g clear honey
5ml spoon ground mixed spice
4x 15ml spoon olive oil
2 eggs
5ml spoon bicarbonate of soda
75ml orange juice



What to do

1. Preheat the oven to gas mark 4.
2. Grease and line the cake tin and put to one side.
3. Beat the eggs with the honey and oil in a small bowl.
4. Sieve the flour into a mixing bowl and add the sugar and spice.
5. Make a well in the flour mixture and add the honey, oil and eggs.
6. Dissolve the bicarbonate of soda into the orange juice and add it to the mixture.
7. Mix well with the wooden spoon.
8. Pout the mixture into the lined tin.
9. Make sure it is only about half way up the tin, as it will need plenty of room to rise.
10. Using oven gloves place the tin in the oven and bake for 50-55 minutes.
11. After baking, cool the cake in the tin for 10 minutes and then transfer it to a wire cooling rack.

Taken from the flour and grain website