

Spiced Honey Cake

Ingredients:

- 225g plain flour
- 110g butter
- 75g caster sugar
- 1 level tsp ground ginger
- 1 level tsp ground cinnamon
- ¼ tsp ground cloves
- Finely grate zest on 1 lemon and 1 orange
- 1 Large beaten egg
- 75g Braeside runny honey
- 1 level tsp of bicarbonate of soda dissolved in 3 tbsp of cold water.
- 50g finely chopped mixed candied peel.

Icing

- 110g icing sugar
- 1½ tbsp lemon juice
- A little warm water
- Chopped crystallised ginger

Method:

1. Set oven to 170°C, 350°F, Gas Mark 3.
2. Warm the honey in a bowl placed in a pan of barely simmering water.
3. Sift the flour and spices into a large bowl and add the sugar and orange and lemon zest.
4. Rub in the butter.
5. Add the egg and then the honey.
6. Add the bicarbonate of soda/water mixture and beat hard till the mixture becomes smooth.
7. Stir in the mixed peel and spoon mixture into a 18cm square tin.
8. Bake for about 30 minutes and cook for 10 minutes. Turn out.
9. Allow to get quite cold.
10. Spoon over the runny icing allowing it to run down the sides and top with chopped ginger.
11. Store in an airtight tin.