

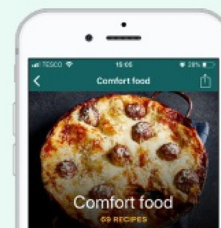
Devonshire honey cake



Method

1. Preheat the oven to fan 140C/ conventional 160C/gas 3. Butter and line a 20cm round loosebottomed cake tin. Cut the butter into pieces and drop into a medium pan with the honey and sugar. Melt slowly over a low heat. When the mixture looks quite liquid, increase the heat under the pan and boil for about one minute. Leave to cool for 15-20 minutes, to prevent the eggs cooking when they are mixed in.
2. Beat the eggs into the melted honey mixture using a wooden spoon. Sift the flour into a large bowl and pour in the egg and honey mixture, beating until you have a smooth, quite runny batter.
3. Pour the mixture into the tin and bake for 50 minutes-1 hour until the cake is well-risen, golden brown and springs back when pressed. A skewer pushed into the centre of the cake should come out clean.
4. Turn the cake out on a wire rack. Warm 2 tbsp honey in a small pan and brush over the top of the cake to give a sticky glaze, then leave to cool. Keeps for 4-5 days wrapped, in an airtight tin.

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Ingredients

- 250g clear honey, plus about 2 tbsp extra to glaze
- 225g unsalted butter
- 100g dark muscovado sugar
- 3 large eggs, beaten
- 300g self-raising flour



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