



Ingredients:

1 cup honey
1/2 cup packed brown sugar
1 cup butter
3 eggs
2 cups self-rising flour
Powdered sugar to garnish the top

Directions:

1. Preheat the oven to 325. Butter and line a round loose bottomed 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. Dust top of the cake with powdered sugar. Keeps for 4-5 days wrapped, in an airtight tin.