

# County Louth Beekeepers Association

## HONEY CAKE RECIPE 2016

### INGREDIENTS

140g (5oz) Margarine or Butter  
170g (6oz) Honey  
60g (2oz) Castor Sugar  
2 Large Eggs  
230g (8oz) Self-raising Flour (*sifted*)  
230g (8oz) Mixed Dried Fruit  
 $\frac{1}{4}$  teaspoon of Salt (*sifted with flour*)  
Milk to mix

### PREPARATION

(GUIDE ONLY)

Cream the Margarine (*or Butter*), Honey and Sugar together. Beat Eggs and alternately add them and the sifted Flour and Salt to the creamed mixture. Add the Mixed Dried Fruit and enough Milk to give a dropping consistency. Turn into a well greased 7" circular Cake Tin.

### COOKING

(GUIDE ONLY)

Bake on the middle shelf of a pre-heated Oven  
150°C/300°/Gas Mark 2, for 1¼ to 1½ hours.

Allow to cool a little and then turn out onto  
a wire Cake Rack and leave to cool.

Cakes should be shown undecorated.