

DEVONSHIRE HONEY CAKE RECIPE

Ingredients:

167g clear honey, plus 2 tbsp extra to glaze
150g unsalted butter 67g dark muscovado sugar
2 large eggs, beaten. 200g self raising flour

Method:

Preheat oven with fan to 140°C/ conventional 160°C/ gas mark 3.
Cut butter into pieces and drop into medium pan with the honey and sugar.
Melt slowly over low heat, when liquid increase heat under pan and boil for 1 minute.
Leave to cool for 15-20 mins.
Beat eggs into the melted honey mixture using wooden spoon.
Sift flour into a large bowl and pour in the eggs and honey mixture, beat to a smooth runny batter.
Pour mixture into the tin and bake for 50 mins – 1 hour until cake is well risen, golden brown and springy when pressed.
Warm 2 tbsp honey in a small pan and brush over top of cake to give sticky glaze, then leave to cool.

FRUIT HONEY CAKE RECIPE

Ingredients:

115g (4oz) plain flour.	115g (4oz) self-raising flour.
225g (8oz) honey.	115g (4oz) butter.
115g (4oz). currants.	115g (4oz) sultanas.
57g (2oz) mixed peel.	2 eggs.
Nutmeg to taste.	Pinch of salt.
1 tbsp. milk.	Dash vanilla essence.

Method:

Blend honey and butter together
Add sieved flour and eggs alternately
Fold remaining ingredients and put mixture into a prepared tin.
Bake at 150°C / gas mark 2 for approximately 1¼ hours.

FUDGE RECIPE

Ingredients:-

454g (1lb) granulated sugar	¼ pint fresh milk,
57g (2oz) butter,	up to 85g (3oz) honey.

Method:-

Place all ingredients into a heavy-based pan.

Bring to the boil, stirring all the time.

Cover and boil for 2 minutes.

Uncover and boil gently for about 15 minutes until "soft ball" stage is reached, at 115°C (240F) still stirring all the time (A little dropped into cold water will form a soft ball).

Stand the pan on a cold surface for 5 mins.

Beat the mixture until it starts to thicken, then pour it quickly into a ready buttered tin.

Mark out into squares as it cools and cut when cold.

8 pieces to be shown on a plate.