



The Queen's Nursing Institute's

SUMMERY HONEY CAKE

Ingredients

- 300g unsalted butter cut into small pieces and softened
- 250g (golden) caster sugar
- 4 free-range eggs
- 150g self-raising flour (wholemeal if possible)
- 1 tsp baking powder
- 50g flaked almonds
- 4tbsp runny honey (or set honey warmed enough to drizzle)
- 150g ground almonds

Instructions

1. Grease and line a 23cm springform cake tin and preheat the oven to 170 degrees Celsius or Gas mark
2. Beat the butter to a cream. Add the caster sugar and beat until light and fluffy. Beat in the eggs one at a time, adding a spoonful of the flour with each addition and beating thoroughly before the next. Fold in the remaining flour and baking powder then stir in the ground almonds until combined.
3. Spoon the mixture into the prepared tin and scatter the flaked almonds over the top. Stand the cake tin on a baking sheet (it may leak a little butter during cooking). Bake for 45 minutes.
4. On removing from the oven, trickle the honey over the surface of the hot cake. Leave the tin for 30 minutes or so before turning out. This cake tastes even better after a day or two.



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