

Honey cake (James Martin)

Ingredients

- 170g/6oz clear [honey](#)
- 140g/5oz [butter](#)
- 85g/3oz light [muscovado sugar](#)
- 2 [eggs](#), beaten
- 200g/7oz self raising [flour](#), sieved
- water



For the icing

- 55g/2oz [icing sugar](#)
- 1 tbsp clear [honey](#)
- hot water

Method

1. Preheat oven to 180C/350F/Gas 3 and butter and line the bottom of a 7in/18cm cake tin.
2. Measure the honey, butter and sugar into a large pan.
3. Add a tablespoon of water and heat gently until melted.
4. Remove from the heat and mix in the eggs and flour.
5. Spoon into the cake tin and bake for 40-45 minutes until the cake is springy to the touch and shrinking slightly from the sides of the tin.
6. Cool slightly in the tin before turning out onto a wire rack.
7. While the cake is still warm, make the icing by mixing the sugar and honey together with 2-3 teaspoons of hot water.
8. Trickle over the cake in whatever design takes your fancy.