

Honey Wholemeal Cake



Ingredients

I am giving you all due warning that this cake is so yummy that it will probably vanish very very quickly!

300g unsalted butter softened
250g golden caster sugar
4 free range medium eggs
150g wholemeal self raising flour
150g ground almonds
1 teaspoon baking powder
50g flaked almonds
4 tablespoons runny honey

Grease a 23cm spring-form cake tin and line the base with baking parchment. Place the tin on a baking sheet, as some butter may seep out during cooking.

Method

Pre-heat the oven to 170C.

Put the butter and sugar in a large bowl and beat thoroughly until very light and fluffy. Beat in the eggs, one at a time, adding a spoonful of flour with each. Fold in the ground almonds with a large metal spoon, then sift over the remaining flour and baking powder and fold in gently.

Scrape the mixture into the prepared tin, smooth gently and scatter the flaked almonds over the surface. Place in the oven for about 45 minutes, until a skewer inserted in the middle of the cake comes out clean.

Remove from the oven and, while the cake is still hot, trickle over the honey. It will tend to drip towards the middle, which will end up more moist and honeyed than the edges, but that's fine.

Place the tin on a wire rack and leave to cool a little before turning out. The cake sometimes sinks a little in the middle too, but don't worry this is normal.

Before you start, make sure the butter is at room temperature or softer otherwise creaming it with the sugar can be a really tough job for children.

**TWO
TEASPOONS**
COOKERY

