

Honey wholemeal cake

Ingredients

300g unsalted butter, softened
250g of golden caster sugar
4 medium eggs
150g wholemeal SR flour (or a combination of wholemeal SR and white SR flour)
150g ground almonds
1 teaspoon baking powder
50g flaked almonds
4 tablespoons of runny honey

Method

Preheat oven to 170C/Gas Mark 3. Grease and line a springform cake tin (23cm approx) or similar, and place on a baking sheet or tray

Beat the butter and sugar together until light and fluffy. Beat in the eggs, one at a time, adding some flour with each one. Fold in the ground almonds, baking powder and remaining flour. Scrape the mixture into the prepared cake tin.

Bake for about 45 minutes or until cooked. During baking scatter the flaked almonds over the surface – make sure they don't burn. Remove from the oven and while still hot evenly trickle over the honey. (Tip – if your honey will not trickle, gently warm until it becomes runny). Place on a wire rack to cool and turn out.

Note – if you prefer to use plain wholemeal flour (or a combination of plain wholemeal and plain white flours) increase the baking powder to 2 teaspoons.