

## **SHORTBREAD**

250g unsalted butter

80g caster sugar

1 Tblsp Strong flavoured Honey.

300g plain flour

Preheat oven to 160C/325F/G3

Beat butter and sugar together.

Beat in the honey.

Beat in flour a bit at a time until smooth.

Roll out, cut and bake for 30-40 minutes until firm.

## **Lemon Honey Cake.**

Exhibits must be made to this recipe.

Ingredients:

170g, butter,

60g caster sugar,

140g honey,

3 large eggs,

225g self raising flour,

Grated rind of a lemon,

Juice of half a lemon.

Preparation:

Cream butter, sugar and honey.

Mix in lemon rind, beat eggs lightly and gradually add to the mixture.

Stir in lemon juice.

Fold in sieved flour, transfer to a greased and lined 900g loaf tin.

Bake for 60-70 mins at 160°C/325°F/gas mark 3.