

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.