

NEW CLASSES FOR NORTH LINCOLNSHIRE BEEKEEPERS

ANNUAL CAKE COMPETITION

Class 1 - Iced Honey Cake

Ingredients:

- 170g/6oz honey
- 140g/5oz butter
- 85g/3oz light muscovado sugar
- 2 eggs, beaten
- 200g/7oz sieved self-raising flour
- Water

For the icing:

- 55g/2oz icing sugar
- 1tbsp clear honey
- Hot water

Method:

1. Preheat the oven to 180°C/350°F/Gas3 and butter and line the base of a 7in/18cm tin
2. Measure the honey, sugar and butter into a large pan. Add a tablespoon of water and heat gently until melted
3. Remove from the heat and mix in the eggs and flour
4. Spoon into the tin and bake for 40-45 minutes until the cake is springy to the touch and shrinking slightly from the sides of the tin.
5. Cool slightly in the tin then turn out onto a wire rack.
6. While the cake is still warm mix the sugar and honey together with 2-3 teaspoons of hot water. Trickle over the cake.

Class 2 - Honey Shortbread

Ingredients.

225g/8oz butter
120ml/4 fl oz runny honey
1 teaspoon vanilla extract
250g/9oz plain flour.

Method.

Pre heat oven to 150°C/300°F
Lightly grease a non-stick baking tray or line with grease proof paper.
Put the butter, honey and vanilla extract into a large bowl and beat until light and fluffy.
Gradually add the flour, mixing well with each addition.
Turn the dough onto a lightly floured board and flatten evenly but gently to about ½ inch/12mm thickness.
Place the dough onto the baking tray.
Score into 24 rectangles into the dough with a sharp knife.
Prick all over with a fork.
Bake for 35-40 minutes.
Cool for 10 minutes then transfer to a wire rack to cool completely.
Enter 5 pieces

From The Miracle of Honey by Dr Penny Stanway. Sourced by Rebecca Hughes.

Class 3 Honey Scones

Honey Scones. Recipe of the entrant's choice. Flavours etc can be added. Recipe followed must be displayed with the entry.
Enter 5 scones.

Class 4 – One Honey Cob

Ingredients

Competitors own choice, using 1lb (450gm) of any type of strong bread flour. Please write a description and the main ingredients on an accompanying card.

The competition is to be judged by ourselves on the same evening as the honey and photographic competitions.