

Honey Cake

1 cup sr flour
¾ cup soft brown sugar
3 eggs
1 teasp cinnamon
1 ¼ teasp mixed spice
½ teasp ginger
1 teasp. bicarb of soda
1 cup oil
1 cup golden syrup
1 cup boiling water

Put all dry ingredients in a large mixing bowl.
Add the oil, followed by golden syrup and eggs.
Mix well, I use an electric mixer, you can use a had mixer, beating by hand is hard work.
When well mixed, add the boiling water and make sure all the mixture is well incorporated particularly at the bottom of the bowl.
Line 2 x 2lb loaf tins or 2 8" round deep baking tins with parchment paper or use readymade liners.
Bake in oven 150°, gas 4 for 40 – 45 minutes. Turn oven off and leave in oven for 5 minutes, remove and wrap in foil.
Cakes will keep for several weeks; they improve with age.
Cakes will sink a bit that is a characteristic of Honey Cakes

Gluten Free:

Substitute the flour for Gluten Free flour and add 1 teasp Xanthan Gum.

Vegan

Remove eggs and add 1 teasp Apple Cyder Vinegar and 1 teasp baking powder.