## Honey Cake \*James Martin

## Ingredients

* 170g/6oz clear [honey](https://www.bbc.co.uk/food/honey)
* 140g/5oz [butter](https://www.bbc.co.uk/food/butter)
* 85g/3oz light muscovado [sugar](https://www.bbc.co.uk/food/sugar)
* 2 [eggs](https://www.bbc.co.uk/food/egg), beaten
* 200g/7oz self raising [flour](https://www.bbc.co.uk/food/flour), sieved
* water

### For the icing

* 55g/2oz [icing sugar](https://www.bbc.co.uk/food/icing_sugar)
* 1 tbsp clear [honey](https://www.bbc.co.uk/food/honey)
* hot water

## Method

1. Preheat oven to 180C/350F/Gas 3 and butter and line the bottom of a 7in/18cm cake tin.
2. Measure the honey, butter and sugar 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 cake 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 before turning out onto a wire rack.
6. While the cake is still warm, make the icing by mixing the sugar and honey together with 2-3 teaspoons of hot water. Trickle over the cake in whatever design takes your fancy.