

B-J's Family Favourite Recipes

Pat's Honey Cake

This recipe is from my late mother-in-law, Leah Goodman, and I have made several at Rosh Hashonah every year for my family. It keeps well and stays fairly moist.



Ingredients

1 lb/450 g. plain flour
6 oz/170 g. margarine
2 eggs
salt
1 tsp cinnamon
 $\frac{1}{2}$ tsp nutmeg
1 tsp bicarbonate of soda mixed
with a cup of strong black tea
 $\frac{1}{2}$ lb/225 g clear honey
2 tbsp golden syrup
sultanas
almonds = for decorating top.



Pat

Method

Mix all ingredients as usual, adding the tea with the bicarb. last.
Mix well and pour into a 9" x 9" greased (or lined with baking parchment) tin. Decorate the top with almonds.
Bake in oven at 375F/160C/gas 4 for approximately 1 $\frac{1}{2}$ hours/

Hag Sameach!

Family Favourite Recipes

Compiled, designed and produced by Stan Rose for British-jewry

Recipe No.

12