

## Apple & Honey Cake

225g self raising flour  
1 teaspoon baking powder  
1 teaspoon cinnamon  
125g caster sugar  
125g runny honey  
125g butter or margarine  
2 cooking apples  
3 eggs  
1/2 teaspoon vanilla extract

(optional 50g chopped walnuts)

Oven: 175C Time: 20 -25 minutes 2 x 20cm sponge baking tins

1. Sift dry ingredients into bowl. If using walnuts add them now.
2. Grate peeled apples into dry ingredients, making sure apples are not in a lump.
3. Beat eggs.
4. Melt butter and honey and add to dry ingredients. Stir.
5. Stir in beaten eggs and vanilla extract.
6. Pour into prepared tins.
7. Bake.
8. When cool, sandwich together and top with butter icing. Drizzle honey over the top for decoration.