

# Honey, Orange and Cinnamon Cake (Class 143)

## Ingredients

### For the cake:

170g British honey  
1 orange, zested  
1/2 tsp ground cinnamon  
140g butter  
85 g soft light brown sugar  
2 eggs, beaten  
200g self-raising flour

### For the icing

100g icing sugar  
200g butter, room temperature

### To decorate

1 Orange zested  
1 tbsp honey

## Method

### Step 1

Preheat the oven to 200°C/180°C fan. Butter and line the bottom of an 18cm cake tin.

### Step 2

Place the honey, orange zest, cinnamon, butter and sugar into a large pan. Heat gently until melted.

Remove from the heat and mix in the eggs and flour.

### Step 3

Spoon the mixture into the cake tin and bake for 35 minutes, until the cake is springy and cooked through.

Cover with baking paper if it looks as though it's browning too quickly. Remove from the oven and allow to cool.

### Step 4

**To make the icing.**

Beat together the icing sugar and butter until smooth.

### Step 5

Place the cooled cake onto a board or plate and spread or pipe the icing over the top, then scatter over the orange zest and drizzle over the honey.

Serves 8