

Honey and Whisky Cake

6 oz SR Flour 6 oz Butter
6 oz Soft Brown Sugar 3 Eggs, Beaten
4 tb Whisky Grated rind of a small Orange
-----BUTTER ICING-----
6 oz Icing Sugar 2 oz Butter
2 tb Clear Honey Juice from the Orange
-----DECORATION-----
Toasted Flaked Almonds

Set oven to 375F/Gas 5. Grease two 7 inch sandwich tins. Cream the butter and sugar together in a bowl. Add the orange rind. Beat in the eggs one at a time and whisk until the mixture is pale and fluffy. Sift in about half the flour and add the whiskey. Fold into the mixture. Sift in the remaining flour and fold in. Divide the mixture equally between the two tins and smooth the tops. Bake for 20-25 minutes until light golden. Turn out on to a wire rack to cool.

To make the icing, put the butter into a mixing bowl. Add the honey and one tablespoon of the orange juice. Sift in the icing sugar slowly and work the mixture gradually until the ingredients are combined. Sandwich the cakes together with half of the buttercream. Smooth the remainder over the top of the cake and decorate with the toasted almonds.