

## Honey Cakes (inspired by A.A. Milne's Winnie the Pooh stories)

The Complete Tales & Poems of Winnie-the-Pooh by A.A. Milne

J MILNE AA @ Eastern Avenue Branch

### Ingredients

300 grams butter

1 cup honey

6 eggs

$\frac{3}{4}$  cup milk

3 cups self-raising flour

1 cup plain flour

1  $\frac{1}{2}$  tsp baking powder

1  $\frac{1}{2}$  tsp baking soda

For glaze:

6 T honey

6 tsp brown sugar

Pinch of ginger

Runny honey



### Instructions

1. In a saucepan, over medium heat, stir together honey, brown sugar, and butter, until the sugar melts. Let cool until the mixture can be touched.
2. Pour the mixture into the mixing bowl, then whisk in the eggs.
3. Add in the milk, then stir in the flour, baking powder, and baking soda.
4. Butter your cake pans with melted butter and sift flour over it to coat the butter. Drain excess.
5. Fill the cake pans with the cake mixture to  $\frac{3}{4}$  full.
6. Bake in a preheated oven at 300 degrees Fahrenheit for 1 hour. Set aside to cool.
7. In a saucepan, stir together the honey, brown sugar, and pinch of ginger. Warm until the sugar is dissolved and the honey mixture starts to bubble around the edges.
8. Place the cakes onto a baking paper-lined tray and pour the honey mixture over. Let sit to soak for  $\frac{1}{2}$  hour.
9. Turn on the oven to 320 degrees Fahrenheit, pour plain honey over the cakes, and place in the oven for 15 to 20 minutes, making sure the honey doesn't burn. Remove and let cool before serving.