

Plain Honey Cake Recipe

Ingredients:

2 cups self-rising flour
8 oz honey by weight
9½ Tablespoons butter
2 eggs
Pinch of salt

Procedure:

Cream together butter and honey. Beat eggs well and add alternately with sifted flour and salt to the honey/butter mixture. If needed, add a little milk. Bake in a greased eight-inch (8") round cake pan at 325 degrees for 35 to 40 minutes, or until a toothpick comes out clean.

NO ADDITIONS TO THE HONEY CAKE RECIPE PLEASE!