

SPICED HONEY DRIZZLE CAKE

Ingredients

100 g salted butter, plus extra for tin

100 g light brown soft sugar

100 g runny honey

1 large egg

100 ml milk

1 teaspoon mixed spice

½ teaspoon ground ginger

150 g self-raising flour

For the glaze

25 g salted butter

25 g runny honey

Heat oven to 180C/160 fan/Gas 4

Butter and line a 2lb loaf tin.

Beat butter and sugar until creamy. Whisk in the honey, egg, milk and a pinch of salt and fold in the flour.

Put in the prepared tin and bake for 45 minutes until a skewer inserted in the middle comes out clean. Leave cake to cool for 10 minutes then transfer to a wire rack to cool completely.

For the glaze, melt the butter and honey in a small pan until smooth. Leave to cool until thickened then drizzle over the top of the cooled cake. Leave to set before serving.