

HONEY CAKE-BREAD MACHINE



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50 g butter
150 ml honey
115 g cake flour
pinch of salt
7.5 ml baking powder
2.5 ml bicarbonate of soda
5 ml ground mixed spice
115 g wholemeal flour
2 eggs, lightly beaten
45 ml orange marmelade, to glaze

Remove the kneading blade from the bread pan and line the base of the pan with baking paper or greased greaseproof paper. Place the butter and honey in a small saucepan and heat gently, stirring all the time until the butter has melted. Sift the flour, salt, baking powder, bicarbonate of soda and mixed spice into a mixing bowl.. Stir in the wholemeal flour. Gradually pour the eggs on to the flour mixture, alternate with the honey and butter mixture, beating well after each addition of liquid. Spoon the mixture into the prepared bread pan. Set the machine to "bake only" or "cake" setting. Set the timer for

40 to 45 minutes until well risen and firm to the touch.
Test by inserting a skewer into the centre of the cake. If
necesssary bake the cake for a few minutes longer.
Remove pan and leave cake to stand for 2 – 3 minutes. Turn
the cake out to a wire rack.
Melt the marmelade in a small pan and brush it over the warm
cake to glaze.

Recipe from: Bread Machine by Jennie Shapter

Geplaas deur Suneth van Rensburg

Picture: Antoinette Blom

Kommentaar: Antoinette Blom: Die een gebruik en net vye en
strooi suiker bo op gesit om mooi te lyk