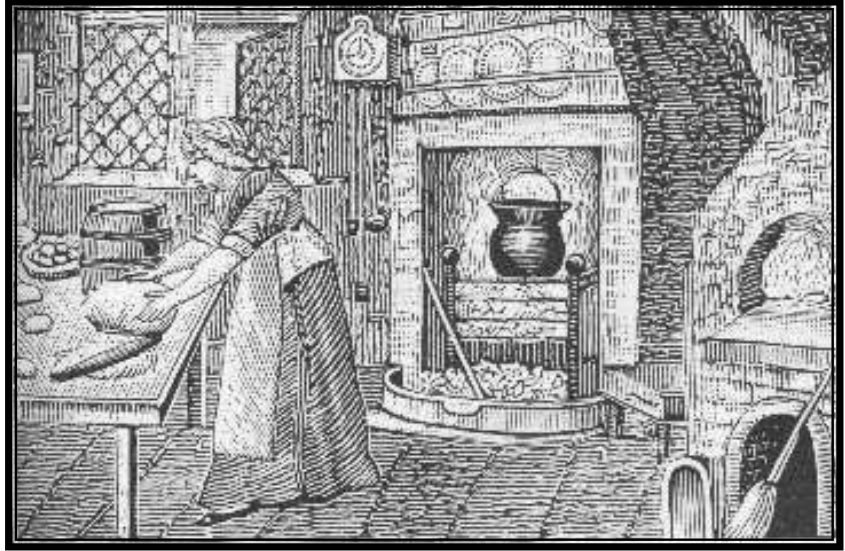




The Olde Scots Kitchen



Honey and Whisky Cake

Ingredients

170g (6 oz) self-raising flour (or all-purpose flour with baking powder)
170g (6 oz) butter
170g (6 oz) soft brown sugar (light brown sugar)
3 beaten eggs
4 tablespoons whisky
Rind of a small orange, grated

Butter Icing:

170g (6 oz) icing (frosting) sugar
60g (2 oz) butter
2 tablespoons clear honey
Juice from a small orange
Toasted flaked almonds as decoration

Directions

Cream the butter and sugar together, add the orange rind and beat in the eggs, one at a time. Whisk until the mixture is pale and fluffy. Sift in half the self-raising flour (or all-purpose flour and baking powder) and pour in the whisky. Fold in to the mixture and sift in the remaining flour and again fold in. Grease two 18cm (7 in) sandwich tins and divide the mixture between the two, smoothing the tops. Bake for 20/25 minutes in an oven at 375F/190C/Gas Mark 5 until the cake is a light golden colour. Turn onto a wire rack to allow it to cool.

Put the butter, honey and one tablespoon of orange juice in a mixing bowl. Slowly sift in the icing (frosting) sugar and work the mixture till they are all combined. Use half the butter cream as a sandwich between the two halves of the cake and spread the rest smoothly on the top. Add the toasted almonds as decoration.