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by Liz Robb

Honey and walnut slices



Ingredients

2 eggs
120g golden caster sugar
75g butter
125g honey
Half a teaspoon of vanilla extract
65g self raising flour
125g walnuts
Icing sugar

Preparation

1. 1. Preheat the oven to 175 degrees, 155 degrees fan oven.
2. 2. Take a fairly large shallow baking tin and grease it thoroughly. Chop the walnuts into very small pieces and keep to one side.
3. 3. Break the 2 eggs into a large mixing bowl and beat them. Add the caster sugar a little at a time, whisking briskly until the mixture is foamy.
4. 4. Cut the butter into small pieces and melt in a saucepan over a low heat. Add the honey and stir until it is mixed in to the butter. If you use very thick honey, make sure it is not too cold before adding it to the butter. Remove the pan from the heat.
5. 5. Drizzle the butter and honey into the egg mixture, whisking as you do so. Drop in the vanilla extract and stir in. Then sift in the flour a little at a time, stirring vigorously as you do so, until everything is well combined. Finally, add the chopped walnuts and stir them well into the mixture.
6. 6. Pour the mixture into the prepared tin, making sure it is spread out evenly, and place into the preheated oven. Bake for 35 minutes, then check and see if it needs 5 minutes more. When it is cooked and golden brown on top, remove from the oven and leave to cool in the tin.
7. 7. When the cake has cooled, dust the top with icing sugar. Use a sharp knife to loosen the edges from the tin and then cut the cake into fairly thin fingers
8. I cut mine into 20 pieces. The cake is quite light and will break easily, so you will need to lift each piece out carefully with a palette knife.

Cooks Note

These sweet nutty little treats take very little time to make, and each little finger is light enough to nibble as a mid-morning treat or with an afternoon cuppa without spoiling your appetite too much.

The recipe given here will make about 20 small slices of cake. Eat them when just cooled after baking, or pop them into an airtight container to keep them fresh for a day or two;

that is, if you can resist eating them all straight away with the smell of delicious baking coming from the kitchen!