

Honey & Apricot Cakes

- Makes around 15
 - 8oz Self- raising flour
 - Pinch of salt
 - 4oz Butter or margarine
 - 4oz Soft Brown sugar
 - 1 Egg
 - 1 rounded tablespoon Honey
 - Few drops of Vanilla Essence
 - 8 dried Apricots chopped
 - Plus some for decoration whole ones cut in half
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- **Method**
 - Pre-heat oven to 350F, 180C, Gas mark 4, Aga bake on Grid shelf in Baking oven (3 oven models)
 - You will need a baking tray, cover with baking parchment.
 - Cream together the Fat, and brown sugar, using a wooden spoon. Beat well until soft. Crack the egg into a small basin, add the vanilla essence, and mix lightly.
 - Gradually beat the egg into the butter & sugar, a little at a time. Add the chopped apricots. Beat in the Honey. Sift in the flour & salt, mix to a firm dough.
 - Spoon out on to the baking tray, rounded teaspoon s of the mixture, only cook 6 to 8 at a time, leaving room for the cakes to spread. Place a 1/2 apricot on the top, & flatten down slightly.
 - Place cake in the centre of the pre-heated oven, & bake for 12 Minutes, leave to cool on a cool rack. Continue to bake the next batch in the same way.
 - Store in an air tight tin, or eat warm with a cuppa.