RECIPE CARD Hazelnut Honey Cake

INGREDIENTS

250g butter, plus extra for greasing

220g runny honey

4 large free-range eggs

150g ground hazelnuts

150g wholemeal self-raising flour, plus extra

1 teaspoon baking powder

CHOCOLATE GANACHE

100g dark chocolate (70%)

1 teaspoon butter

200 ml single cream

1. Preheat the oven to 160ºC/gas 2-3. Grease and dust a 24cm springform cake tin and line the base with greaseproof paper.

2. Beat the butter till pale and creamy, add the honey and stir to combine.

3. Crack in the eggs, one at a time, then add each dry ingredient until just combined

4. Spoon the mixture into the baking form

5. Bake in the oven for 45 to 50 minutes, or till the cake is springy to touch.

6. Cool a little in the tin, then turn onto a wire rack to cool completely

7. For the ganache, break the chocolate into a heatproof bowl, and add the butter

8. Gently heat the cream in a saucepan, then just before it simmers, pour it over the chocolate and butter and stir until melted and smooth. Leave to cool slightly and thicken.

9. Brush off any crumbs, then spread a thin layer of ganache all over the cake to prevent remaining crumbs getting caught in the top layer.

10. Spread over the remaining ganache with a spatula or palette knife.