

Greek Honey and Lemon Cake

Makes 16 slices

Recipe

40g / 3 tbsp sunflower margarine

60ml / 4 tbsp clear honey

Finely grated rind and juice of 1 lemon

150ml / 2/3 cup milk

150gm / 1 ¼ cups of plain flour

7.5ml / 1 ½ tsp of baking powder

2.5ml / ½ tsp grated nutmeg

50g / ¼ cup of semolina

2 egg whites

10ml / 2 tsp sesame seeds

Preheat oven to 200c / 400f/ Gas 6. Lightly oil a 19cm/7 ½ in square deep cake tin and line the base with non-stick baking paper

Place the margarine and 45ml/ 3 tbsp honey in a saucepan and heat gently until melted.

Reserve 15ml / 1 tbsp lemon juice, then stir in the rest with the lemon rind and milk.

In a mixing bowl, sift together the flour, baking powder and nutmeg, then beat into the milk mixture with the semolina. Whisk the egg whites until they form soft peaks, then fold evenly into the mixture.

Spoon into the tin and sprinkle with sesame seeds. Bake for 25-30 minutes, until golden brown on the top. Mix the reserved honey and lemon juice and drizzle over the cake while warm. Cool in the tin, then cut into fingers to serve