

Honey Drizzle Loaf

Makes 1 loaf

Preparation Time: 25 minutes

Delicious morning or afternoon tea snack to satisfy a sweet craving!

Ingredients

1/2 cup PAMS liquid clover honey

150g butter

1/2 cup soft brown sugar

1 tablespoon water

2 eggs, lightly beaten

1 & 1/2 cups self-raising flour

For the icing:

1 cup icing sugar

1 tablespoon PAMS liquid clover honey

2-3 teaspoons hot water

Method

Preheat the oven to 150 degrees celsius.

Grease and line the base and sides of a 1 l x 22cm loaf tin.

In a large saucepan melt PAMS liquid clover honey, butter, sugar and water over a low heat.

Remove from the heat and carefully stir in the eggs and flour.

Pour the mixture into the prepared loaf tin and bake in the preheated oven for 40-45 minutes and until a skewer inserted comes out clean. Leave the loaf to stand on a wire rack for 5 minutes before removing it from the tin.

To make the icing, sift the icing sugar into a small bowl and add PAMS liquid clover honey. Gradually stir through the hot water adding a teaspoon at a time until the icing sugar has dissolved. The icing should have a runny consistency.

Allow the loaf to cool before drizzling over the icing.

Once the icing has set, serve cut into slices.

Yummy Honey Tip

A drizzle of PAMS liquid clover honey tossed through green beans adds a delicious sweet flavour and glossy coating to the vegetables.