



MUNRO HONEY

Chocolate cake

2 cups – sifted cake flour

1 ½ tsp – baking soda

1 tsp – salt

½ cup –butter

2 –eggs

3 squares – unsweetened chocolate (melted)

1 ¼ cups –Munro Honey

2/3 cups – cold water

1 tsp – vanilla

- Sift flour and soda and salt three times.
- Cream butter and honey and beat well.
- Add ¼ of flour and blend well
- Add eggs one at a time and beat well after each addition.
- Add melted chocolate and blend
- Add remaining flour alternately with water and vanilla
- Beat well
- Bake at 350 degrees Fahrenheit for 30 mins
- Makes 2 9” cakes