

## **PIERNIK** (Polish honey cake)

### **INGREDIENTS** (Makes 2 × 1 lb loaf tins)

1 lb runny honey  
½ jar strawberry jam  
¾ breakfast cup sugar  
4 ozs butter  
1 tblsp cocoa powder  
½ cup milk  
1 lb plain flour  
3 whole eggs  
Chopped nuts (almonds and walnuts)  
Sultanas  
Orange peel  
½ pkt chopped dates  
1 tsp ground cloves  
¼ tsp nutmeg  
½ tsp ginger  
½ tsp cinnamon  
2 tsp sodium bicarbonate

### **METHOD**

Put the honey, strawberry jam, sugar, butter and cocoa powder in a saucepan and melt slowly. Leave to cool and then add the other ingredients, except the sodium bicarbonate. Mix well.

Mix the 2 tsp sodium bicarbonate with a little milk, pour into mixture and mix well.

Divide the mixture between 2 × 1 lb greased loaf tins and with pieces of greased greaseproof paper in the bottom of the tins.

Do not overfill the tins as the mixture rises a lot!

Bake for 1 hr at 180°C or until ready (test with a skewer).

Do not open the oven during baking as it is prone to sink!

Cool in the tins for a while, then cool on racks.

Wrap in cling film and tin foil to store until Xmas – make in Sept/Oct to mature.

Cover with chocolate to serve – dark Bournville-style chocolate, 2 tblsp evaporated milk, few drops of oil and or glycerine melted together and brushed onto the cake.

