



## **Tassievore Honey Lavender Cake**

### **Ingredients:**

- 2-3 sliced nectarines (or other seasonal fruit)
  - 230g butter, softened
  - 250ml honey lavender syrup (see below)
  - 4 eggs
  - 200g plain flour
  - 1 tsp baking powder
  - 1 tsp bicarb soda
  - Zest of 1 lemon
  - 125g semolina
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- 1 cup additional honey lavender syrup to pour over warm cake

### **Method:**

Preheat oven to 170 degrees.

Butter baking tin and dust with finely crushed hazelnuts. Decorate with seasonal fruit of choice.

Combine butter and honey syrup.

Beat in eggs, one at a time.

Combine flour, baking powder and bicarb and stir into wet ingredients.

Add lemon zest and semolina. Stir to combine.

Pour batter over fruit in tin.

Bake for 30-40 minutes or until skewer comes out clean.

Pour 1 cup of lavender syrup over warm cake.

Slice and enjoy.

### **Lavender Honey Syrup**

Combine 1 ½ cups of local honey with 2 cups of water and 2-3 tablespoons of lavender flowers. Bring to simmer and let steep for at least 20 minutes.