**Bee Sting Cake**

This is very, very good and almost worth fighting the bees off to eat it. Or just don't take it outside.

*You’ll need:*

* 200gm butter or margarine
* 1 tbsp finely grated orange rind
* ½ cup yoghurt
* 1 cup brown sugar
* 3 eggs
* 2 cups SR flour
* ½ a cup or a little more orange juice

*For the syrup:*

* ½ cup honey
* 1 tsp finely grated orange rind
* 1 cup water

*Method:*

Preheat oven to 200°C.

Cream butter, rind and sugar, then add eggs one by one.

Add flour, juice and yoghurt and mix gently.

Place mixture in greased tray and bake 30 mins or till golden brown.

Remove from oven. Pour hot syrup on at once. Slice into squares. Store in a sealed container away from bees.

If you want to be luxurious, cut slices in half and spoon on honey sauce as well.

*To make the syrup:*

Boil ingredients together for 3 minutes, then pour hot over cake.