

Roman Sweet Cake

Season: Any

Type: Italian dessert

Difficulty: 

Serves: 6

Fresh from the garden: rosemary

Equipment:	Ingredients:
Wooden spoon	1 cup spelt wheat flour
Cake loaf tin	1 tsp baking powder
Measuring cups and spoons	½ tsp ground rosemary
Small bowl	1 tsp cinnamon
Large bowl	4 Tbsp honey
	4 Tbsp dark red grape juice
	Milk - enough to make a soft, cake mixture consistency
	Spray oil

Method:

- Heat the oven to 190°C.
- Spray backing tin with oil
- Mix the flour and baking powder together.
- Add the rosemary and cinnamon.
- In a small bowl, mix the grape juice and honey.
- Add to the flour mix.
- Add enough milk to make a nice batter consistency.
- Pour into the cake tin and bake for 20-30mins or until done. (if you push in a skewer it will come out clean.)