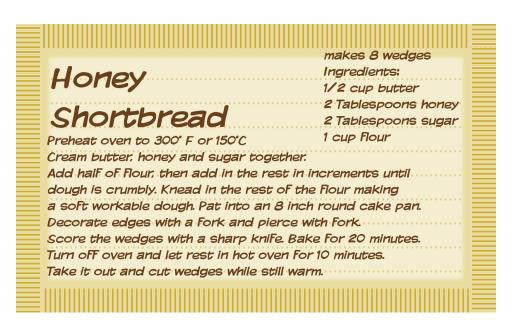
Preheat oven to 300° F or 150°C Cream butter: honey and sugar together: Add half of Flour, then add in the rest in increments until dough is crumbly. Knead in the rest of the Flour making a soft workable dough. Pat into an 8 inch round cake pan. Decorate edges with a fork and pierce with Fork. Score the wedges with a sharp knife. Bake For 20 minutes. Turn off oven and let rest in hot oven for 10 minutes. Take it out and cut wedges while still warm.

2 Tablespoons honey

1/2 cup butter

makes 8 wedges Ingredients:



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