



MAJESTIC AND MOIST HONEY CAKE

By Lori Karbel

ADAPTED FROM MARCY GOLDMAN'S TREASUR OF JEWISH HOLIDAY BAKING UPDATES

PANS TO USE

EITHER
3-LOAF PANS,
2-9-INCH SQUARE/ ROUND
CAKE PANS,
1-9 OR 10 INCH TUBE OR
BUNDT CAKE PAN
1- 9X13 INCH SHEET CAKE

INGREDIENTS:

ALL PURPOSE FLOUR 3 1/2 CUP
BAKING POWDER 1 TSP
BAKING SODA 1 TSP
KOSHER SALT 1/2 TSP
GROUND CINNAMON 4 TSP
GROUND CLOVES 1/2 TSP
GROUND ALLSPICE 1/2 TSP
VEGETABLE OIL 1 CUP
HONEY 1 CUP
GRANULATED SUGAR 1 1/2 CUP
BROWN SUGAR 1/2 CUP
LARGE EGGS 3 (ROOM TEMP)
VANILLA EXTRACT 1 TSP
COFFEE OR STRONG TEA 1 CUP
FRESH ORANGE JUICE 1/2 CUP

1. Preheat oven to 350°F. Generously grease pan(s) with non-stick cooking spray. For tube or angel food pans, line the bottom with lightly greased parchment paper, cut to fit.
2. In a large bowl, whisk together the flour, baking powder, baking soda, salt, cinnamon, cloves and allspice. In large mixer add oil, honey, white sugar, brown sugars, eggs, vanilla, coffee or tea and orange juice. (If you measure your oil before the honey, it will be easier to get all of the honey out.) Mix until combined on slow speed.
3. Add dry ingredients in 3 batches, mixing after each one.
4. Should be a thick, well-blended batter. Make sure that no ingredients are stuck to the bottom.
5. Spoon batter into prepared pan(s). Place cake pan(s) on two baking sheets, stacked together (this will ensure the cakes bake properly with the bottom baking faster than the cake interior and top).
6. Bake until cake tests done, that is, it springs back when you gently touch the cake center. For angel and tube cake pans, this will take 60 to 75 minutes, loaf cakes, about 45 to 55 minutes. For sheet style cakes, baking time is 40 to 45 minutes.
7. Let cake stand fifteen minutes before removing from pan.