

Honey Cake

Ingredients

2 1/4+ cups (310g) all-purpose flour
1 1/2 tsp baking powder
1/2 tsp baking soda
1/2 tsp salt
1 1/2 tsp ground cinnamon
1/2 tsp ground nutmeg
1 cup melted butter
1 cup honey
3 large eggs
1 cup (240ml) brewed black tea (room temperature)
1+ tsp vanilla extract
Zest of 1 orange

Instructions

Preheat oven to 350°F. Grease and flour a bundt pan or a 9x13-inch baking dish.

Mix dry ingredients: In a medium bowl, whisk together flour, baking powder, baking soda, salt, cinnamon, and nutmeg.

Mix wet ingredients: In a large bowl, whisk oil, honey, eggs, tea, vanilla, and orange zest until smooth.

Combine: Gently fold dry ingredients into wet until just combined (don't overmix). Batter will be fairly loose.

Bake: Pour batter into prepared pan. Bake 25 minutes at 350 , then turn oven down to 325 for 25 minutes, (cover top with foil to prevent it from getting too dark), add time until a toothpick comes out clean.

Cool: Let cake cool in the pan for 15 minutes, then transfer to a wire rack.

Honey sourced from:

D&E Bee's

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