

# HONEY CAKE

Recipe submitted by Reveler Debbie Grossman (originally from her great-grandmother, Anna Orgel)



## INSTRUCTIONS:

Preheat oven to 350.

Grease a large bundt pan or 2 loaf pans.

(Grease it well; it's a sticky cake!)

1. Combine dry ingredients EXCEPT flour in a medium or large bowl, ideally with a pouring lip.
2. Then add in the flour and mix until well incorporated.
3. In a separate large bowl, whisk together wet ingredients EXCEPT coffee in order - eggs, then honey, and oil last.
4. Slowly blend dry ingredients into wet, alternating with coffee. Beat very thoroughly until smooth.
5. Pour the batter into prepared pan(s) and bake 50-60 minutes for bundt cake, 45 minutes for loaf cakes. Test with a cake tester (should come out clean). Let cool slightly, then turn pan upside down on the cooling rack. Cake should slide out on its own. If not, don't panic! Take a plastic knife and gently slide it down the sides of the cake, then try again.
6. Once out of the pan, let cake cool completely. Mix the ingredients for the drizzle sauce together thoroughly. Before serving, spoon or pour the drizzle sauce around the top of the cake, letting it drip down the sides.

**INGREDIENTS:** (makes 1 bundt pan or 2 loaf pans)

## DRY INGREDIENTS:

- 1 1/2 cups sugar
- 1 1/2 teaspoons cinnamon
- 3/4 teaspoon ground cloves
- 1 1/2 teaspoons baking powder
- 1 1/2 teaspoons baking soda
- 1/8 teaspoon salt
- 1 tablespoon dried lemon peel  
or 1 small lemon fresh grated (optional)
- 4 1/2 cups all-purpose flour

## WET INGREDIENTS:

- 3 large eggs, beaten
- 3/4 pounds honey (1 cup)
- 1/2 cup vegetable oil
- 1 1/2 cups coffee, brewed strong

## OPTIONAL:

- 1 cup nuts, citron, raisins, or small bits of apple  
(added at the end)

## DRIZZLE SAUCE (DEBBIE'S ADDITION; OPTIONAL):

- 1 cup icing sugar (powdered sugar)
- 1/2 teaspoon lemon zest
- 1 tablespoon honey
- 1 tablespoon lemon juice