

Honey cake

3.5 cups all-purpose flour
1 tblsp baking powder
1 tsp baking soda
0.5 tsp salt
4 teaspoons ground cinnamon
0.5 tsp ground cloves
0.5 tsp ground allspice
1 cup vegetable oil
1 cup honey
1.5 cups granulated sugar
0.5 cup brown sugar
3 eggs
1 tsp vanilla extract
1 cup warm coffee or strong tea
0.5 cup fresh orange juice
0.25 cup rye or whisky
0.5 cup slivered or sliced almonds (optional)

Preheat the oven to 350°F. Lightly grease the pan(s). For tube and angel food pans, line the bottom with lightly greased parchment paper.

In a large bowl, whisk together the flour, baking powder, baking soda, salt, and spices. Make a well in the center and add the oil, honey, sugars, eggs, vanilla, coffee, orange juice, and rye or whisky.

Using a strong wire whisk or an electric mixer on slow speed, combine the ingredients well to make a thick batter, making sure that no ingredients are stuck to the bottom of the bowl.

Spoon the batter into the prepared pan(s) and sprinkle the top of the cake(s) evenly with the almonds. Place the cake pan(s) on 2 baking sheets stacked together and bake until the cake springs back when you touch it gently in the center. For angel and tube cake pans, bake for 60 to 70 minutes; loaf cakes, 45 to 55 minutes. For sheet-style cakes, the baking time is 40 to 45 minutes.

This is a liquid batter and, depending on your oven, it may need extra time. Cake should spring back when gently pressed.

Let the cake stand for 15 minutes before removing it from the pan. Then invert it onto a wire rack to cool completely