

Happy Holidays from ePublishingPartners, Inc.
From our table to yours!

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New Year's Eve Honey Cake



Ingredients

3 1/2 cups cake flour	1 1/2 cups sugar
1 TBSP baking powder	1/2 cup brown sugar, packed firmly
1/2 tsp salt	3 eggs, beaten lightly
1 TBSP cinnamon	1 tsp vanilla
1/2 tsp ground cloves	1/4 tsp almond extract
1/4 tsp nutmeg	1 cup brewed strong tea, cooled
1 cup canola oil	1/2 cup orange juice
1 cup good honey	1/2 cup sliced blanched almonds

Directions

1. Preheat oven to 350°. Grease a 10-inch tube pan.
2. In a large bowl, whisk together the flour, baking powder, and the spices.
3. Using a wooden spoon, make a well at the center of the dry ingredients and add the remaining ingredients—one at a time, in the order listed—except for the almonds.
4. Using an electric mixer on low, mix the batter until all the ingredients are thoroughly incorporated. Pour batter into the greased pan.
5. Sprinkle the top with the sliced almonds and bake for between 60 and 70 minutes.
6. Cool cake in pan for 20 minutes and then set the cake on a wire rack until completely cool.

Serves: 12 to 14

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