

Levana Kirschenbaum's Honey Cake

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Taken from Levana Kirschenbaum

Makes one 10-inch tube/bundt cake

Ingredients:

2 teaspoons baking powder
2 teaspoons baking soda
pinch of salt
1 tablespoon ground cardamom
1 tablespoon ground ginger
1/4 teaspoon nutmeg
2 teaspoons cinnamon
4 eggs
1 cup dark brown sugar, packed
1 cup honey (see note)
1 cup vegetable oil
1 cup very strong warm tea (2 tea bags steeped in 1 cup hot water)
1/2 cup ground almonds, optional
3 tablespoons sliced almonds (add only if using the ground almonds)

Preparation:

1. In a bowl, mix together the flour, baking powder, baking soda, salt, cardamom, ginger, nutmeg, and cinnamon and set aside.
2. In a food processor, process the eggs with the sugar, honey, and oil, just until combined. Beginning and ending with the dry ingredients, add the flour mixture in thirds, alternating with the tea. Pulse 2 to 3 times after each addition, just to incorporate. Add the ground almonds, if desired.
3. Pour the batter into a greased 10-inch springform pan or tube pan. Top with the sliced almonds, if using. Bake for 1 hour or until a knife inserted in the center of the cake comes out clean. Invert the cake onto a rack to cool. Turn right side up to serve.

Note: If you measure the oil for the recipe first, then use the same measuring cup to measure the honey, the honey will slide out easily.