

Early Grey and Cardamom Honey Cake

From Sina Mizrahi / www.gatheratable.com

Ingredients

½ cup sugar
1 cup honey
3 eggs
¾ cup sunflower oil (coconut oil works, too)
1 tablespoon ground cardamom (or cinnamon)
2 ½ cups flour
2 ½ teaspoons baking powder
1 cup earl grey tea (from 2 tea bags)
4 tablespoons honey, to drizzle

Directions

Preheat oven to 160C/320F. Line 2 6-inch loaf pans or 3 4-inch ones with parchment paper.

In a bowl, combine the sugar, honey, eggs, oil, and cardamom and mix until well incorporated. Add the flour and baking soda and mix until just combined. Pour the tea over the batter and gently mix until you get a loose batter. Divide the batter into the pans and bake for 45 minutes or until a toothpick inserted comes out clean.

Once the cakes have baked, while they're still hot, drizzle 2 tablespoons of honey on each cake. It will absorb as it cools. Enjoy a warm slice.