Honey Chocolate Cake with Chocolate-Honey Icing
and/or
Honey Whipped Cream

Ingredients
4 squares (4 ounces) unsweetened chocolate
½ cup (1 stick) unsalted butter, softened
¾ cup firmly packed light brown sugar
½ cup honey
2 large eggs, at room temperature
1 teaspoon vanilla extract
2 cups sifted cake flour
1 teaspoon baking powder, sifted
1 teaspoon baking soda, sifted
1 teaspoon ground cinnamon
½ cup buttermilk, at room temperature
¼ cup brewed espresso
Honey Whipped Cream (recipe follows)
Chocolate Icing (recipe follows)

Directions
Preheat oven to 350°F. Generously butter a 9-inch square or round baking pan.

Place the chocolate in a small bowl and set the bowl in a saucepan of gently simmering water. Allow the chocolate to slowly melt. Do not get any water in the chocolate or it will become grainy. Slightly cool the melted chocolate.

In the large bowl of a stand mixer, beat the butter and brown sugar for about 5 minutes, or until light and fluffy. Gradually beat in the honey until well blended. Add the eggs one at a time, beating well after each addition. Add the vanilla. Blend in the chocolate.

Sift the flour, baking powder, baking soda and cinnamon. Combine the buttermilk and espresso in a separate bowl.

With a rubber spatula, alternately add the dry ingredients and the buttermilk mixture to the creamed mixture. Blend well.

Spread the batter in the pan. Bake for about 45 minutes, or until the edges pull away from the sides and a thin skewer or cake tester inserted in the center comes out clean. When the cake is cooled, cut into squares or rectangles and top each with a mound of stiffly beaten Honey Whipped Cream. Or, if making the cake in a round pan, turn the cake out of the pan and spread Chocolate Icing along the sides and on top of the cake.

Honey Whipped Cream: Whip 1 cup of heavy cream until soft peaks begin to form. Gradually beat in 2 tablespoons of honey and 1 teaspoon of vanilla extract. Beat until the cream makes stiff peaks.

Chocolate Icing: Heat 1 cup of heavy cream, 8 ounces of coarsely chopped semisweet chocolate, and 1/3 cup honey in a medium-size saucepan. Cook, stirring constantly, for about 2 minutes or until simmering and smooth. Add 2 tablespoons of cold butter and stir until melted. Refrigerate, stirring every 30 minutes, until the mixture is of icing consistency and stiff enough to spread.