



Honey Cake Recipe

Honey Cake has its ordinary tissues, it has a tendency to dry and to be crumbly, but in this instance let's put it down to a special Rosh Hashanah alchemy.

INGREDIENTS

540 grams plain flour

1 tablespoon baking powder

1/2 teaspoon salt

4 teaspoons ground cinnamon

1 teaspoon ground ginger

240 ml. vegetable oil

340 grams honey

300 grams granulated sugar

100 grams brown sugar



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240 ml honey, vanilla extract
60 ml whisky, orange juice

METHOD

Grease two 8 by 4 1/2-inch loaf pans, set aside.

Preheat the oven to 180°C.

In a large bowl, whisk together the flour, baking powder, baking soda, salt, and spices. Make a well in the centre and add the oil, honey, sugars, eggs, vanilla, tea, orange juice, and 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 pans. Place the cake pans on a baking sheet and bake until the cake springs back when you touch it gently in the centre, about 45 to 55 minutes. This is a liquidy 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.

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