

Jacobs Farm Honey Cake

"Eating Honey on New Year's Day will encourage a Sweet New Year!"

Ingredients:

(All ingredients should be at room temperature)

4 Cups All-purpose Flour
4 Lg. Eggs
1 Cup Brown Sugar
1 Cup White Sugar
2 Cups of Honey (16 oz.), warmed
1 Cup of Vegetable Oil
1 Cup of Strong Coffee (2 Tb. Instant coffee added to 8 oz. of water)
1 Cup of Orange Juice
1 tsp. of Vanilla
1 Tb. of Baking Powder
1 tsp. of Baking Soda
½ tsp. of Salt
4 tsp. of Cinnamon
1 tsp. of Allspice
½ tsp. of Ginger

Optional:

½ Cup of Irish whiskey
½ Cup of chopped nuts (Almond slivers, Walnuts or Pecans)

Directions:

Preheat oven to 350 degrees. Combine eggs and sugars with electric mixer. Add oil, coffee, orange juice and vanilla one at a time blending thoroughly with each ingredient's addition. Sift together all dry ingredients and add to batter a little at a time, blending thoroughly. Warm honey (do not boil) in a microwavable measuring cup (30 seconds a couple of times) and add to batter. If including whiskey, add here. Blend thoroughly with mixer. Pour batter into well greased baking pan(s):

Bundt/Tube pan: 1 hour 10 minutes

2 Lg. Loaf Pans 55 minutes

9X13 Sheet Pan 45 minutes

or until cake tester comes out clean.

If you are adding nuts and using tube pan, evenly distribute the nuts in the bottom of the pan before pouring batter into baking pan. If using loaf or 9X13 baking pan(s), sprinkle nuts over batter before baking in oven.

Allow cake to cool in the pan(s) for 15 minutes before inverting/removing from pans. Cool completely on cooling rack(s). Keep covered to preserve moistness. Best to make ahead for enhanced spice flavor.

Harriette Keen Jacobs

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