

## Moist Holiday Honeycake

Oscar · 28/09/2024



### Prep Time

20 mins

### Difficult

Medium

### Servings

1 hr 40 mins

### Description

Spiced fragrant honey cake is a tradition on Rosh Hashanah the Jewish New Year which generally falls in September Unfortunately most honey cakes turn out to be dry bricklike things inedible except with a hot beverage Some call honey cake the fruitcake of the Jewish people but not this one This cake is genuinely moist and yummy It will serve about 12 guests at a holiday meal but I promise that before the morning comes your family will chisel away at it until its gone

### Ingredients

— - cooking spray - 3 ½ cups unbleached all-purpose flour - 1 tablespoon baking powder - 1 teaspoon baking soda - ½ teaspoon salt - 4 teaspoons ground cinnamon - 1 teaspoon ground cloves - ½ teaspoon ground nutmeg - 1 cup canola oil - 1 cup honey - 1 ½ cups white sugar - ½ cup brown sugar - 3 eggs - 1 teaspoon vanilla extract - 1 cup strong brewed coffee (decaf is fine) - ½ cup orange juice - ¼ cup whiskey

### Instructions

1. Place an oven rack in an upper position in the oven. Preheat the oven to 350 degrees F (175 degrees C). Spray a 10-inch fluted tube pan (such as Bundt) with cooking spray. In a bowl
2. whisk together flour
3. baking powder
4. baking soda
5. salt
6. cinnamon
7. cloves
8. and nutmeg until thoroughly combined. In a separate large bowl
9. whisk together canola oil
10. honey
11. white and brown sugars
12. eggs
13. vanilla
14. coffee
15. orange juice
16. and whiskey. With an electric mixer
17. beat the flour mixture into the honey mixture just until thoroughly incorporated. Pour the batter into the prepared pan. Bake on the upper shelf of the preheated oven until golden brown and a toothpick inserted into the center comes out with moist crumbs
18. about 1 hour. Cool for 20 minutes in the pan before turning out onto a serving platter. Tips Some people drizzle the cake with white icing and slivered almonds. If baking in a 9x13-inch baking dish
19. bake for 40 minutes.