



## Greek Honey Cake

Savannah · 29/09/2024



### Prep Time

1 hr 30 mins

### Difficult

Medium

### Servings

12

### Description

Very moist cake often found at Greek food festivals

### Ingredients

— - 1 cup all-purpose flour - 1 ½ teaspoons baking powder - ¼ teaspoon salt - ½ teaspoon ground cinnamon - 1 teaspoon orange zest - ¾ cup butter - ¾ cup white sugar - 3 eggs - ¼ cup milk - 1 cup chopped walnuts - 1 cup white sugar - 1 cup honey - ¾ cup water - 1 teaspoon lemon juice

### Instructions

1. Preheat the oven to 350 degrees F (175 degrees C). Grease and flour a 9-inch square pan. Combine flour
2. baking powder
3. salt
4. cinnamon and orange rind. Set aside. Cream butter and 3/4 cup sugar together in a large bowl until light and fluffy. Beat in eggs one at a time. Beat in flour mixture alternately with milk
5. mixing just until incorporated. Stir in walnuts. Pour batter into prepared pan. Bake in the preheated oven for 40 minutes
6. or until a toothpick inserted into the center of the cake comes out clean. Allow the cake to cool while you make the honey syrup. To make the honey syrup: Combine honey
7. 1 cup sugar
8. and water in a saucepan. Bring to a simmer and cook 5 minutes. Stir in lemon juice
9. bring to a boil and cook for 2 minutes. Cut cake into diamond shapes and pour honey syrup over the cake.