Traditional Easy Honey Cake

Just perfect for a Sweet Rosh Hashana!
Here's a real simple to make and delicious tasting honey cake for you to enjoy.

Ingredients

3 large eggs
½ cup brown sugar
¾ cup oil
1 cup honey
1 tsp coffee granules dissolved
1 cup water
3 cups flour
2 tsp baking powder
1 tsp bicarbonate soda
1 tsp cinnamon
½ tsp ground ginger
½ tsp salt

Method

Preheat the oven to 180°C. Grease a non-stick bundt pan well. You can also bake the cake in two 9"x 5" loaf pans.

Beat the eggs, brown sugar, and oil together in the bowl of an electric mixer until the sugar is dissolved and the mixture is smooth and fluffy. Add the honey and coffee and water and beat some more until it is silky smooth.

Add the flour, baking powder, baking soda, cinnamon, ginger, and salt all at once, and beat slowly to combine, then increase the speed of the mixer and beat just until most of the lumps are gone. It will be quite a thin batter.

Pour the batter into the greased pan.

Bake for 50 to 55 minutes, until a wooden toothpick inserted into the center of the cake comes out clean. If you are making the honey cake in the bundt pan, it will take the longer time to cook, as it is higher. It will also rise above the pan, but will settle somewhat after cooling.

Allow the cake to cool in the pan for 10 minutes, then invert it onto a plate to keep cooling. Slice the cake once it has cooled. It will keep, covered, at room temperature for up to five days.

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