

Chef Doug Weinstein's Honey Cake Recipe

INGREDIENTS

- 3 1/2 cups flour
- 1 tbsp baking powder
- 1 tsp baking soda
- 1/2 tsp salt
- 1 tbsp + 1 tsp cinnamon
- 1 tsp ground cloves
- 1 tsp ground allspice
- 1 cup vegetable oil
- 1 cup honey
- 1 1/2 cups granulated sugar
- 1/2 cup brown sugar
- 3 large eggs
- 1 cup warm coffee
- 1/2 cup orange juice
- 3/4 cup chopped nuts

INSTRUCTIONS

1. Preheat your oven to 350 degrees F and prepare your pan. This honey cake can be made in 3 large loaf pans, two 9" cake pans, a 9x13" rectangular pan, or a bundt pan. Spray it really well with nonstick cooking spray.
2. Whisk together all of the liquid ingredients: the eggs, honey, oil, vanilla, coffee, and orange juice all go in a bowl together.
3. Next, add both sugars to the liquids and keep whisking until they're dissolved into the liquid.
4. Combine all the dry ingredients. This means the flour, baking powder, baking soda, salt, cinnamon, cloves, and allspice all get whisked together in a big bowl. You're going to add the wet ingredients to this, so make sure you use a bowl that's big enough to hold everything.
5. Make a well in the center of the dry ingredients, and pour the wet ingredients into it. Once it's all poured in, use a whisk and stir everything together until it's smooth. At first you'll see some small flour lumps, but keep whisking gently and you'll end up with a beautiful thick honey-colored batter.
6. Chop up the nuts coarsely, but don't add them to the batter just yet.
7. Pour about 2/3 of batter into the prepared pan.
8. Sprinkle all the chopped nuts on top of the layer of cake batter. Since they're being added to the middle, they have less chance of sinking straight to the bottom. After the nuts are added, pour the remaining cake batter on top of them.
9. Take a knife and swirl it gently through the batter, to disperse the nuts more evenly.

10. Put the cake into your preheated oven. Baking time depends on which pans you use. For a bundt pan, it will be between 60-75 minutes, while smaller loaf and cake pans are about 45-55 minutes. The best way to tell when it's done will be to press gently on top of the cake. It should spring back when you press down.
11. Let the cake cool in its pan for 15 minutes before inverting it onto a cooling rack and allowing it to cool completely at room temperature.

Source: <https://www.ohnuts.com/blog/honey-cake-recipe-for-rosh-hashanah>