

Honey Cake

Bake Time: 30 min.

Ingredients:

1/2 cup butter
1/2 cup sugar
2 eggs
2 cups flour
1/2 t baking soda
1 t baking powder
1/2 t cinnamon
1/4 t ginger
1/4 t salt
1/2 cup honey
1/2 cup strong coffee or espresso, cooled
1/2 t vanilla
3/4 cup chopped walnuts (optional)
One half of an oranges rind grated (optional)
Confectioners sugar for dusting

Preheat oven to 350*. Cream butter and sugar. Add eggs and continue creaming until light and fluffy.

In a separate bowl, combine flour, baking soda, baking powder, cinnamon, ginger, and salt. Add the dry ingredients to the egg mixture alternating in three parts with honey and coffee. Stir in vanilla and walnuts.

Pour batter into a greased pan and bake about 30 minutes. When cooled dust with confectioners sugar.

Recipe tested in the Industrious Family Kitchen adapted from a Joy of Cooking recipe.

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