

<b>09/20/11 - A Honey Cake for 5772/ 2011</b>
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Ever on the quest for a moist dark honey cake that tempts you to eat a second and third slice, I invented a new recipe this year using my favorite dark amber avocado honey and date molasses. This honey cake not only uses the quintessential Rosh Hashanah ingredient of honey but uses one of the other holiday *Simanim* (symbolic foods for New Year blessing), dates. Easy to make, it freezes and is super wonderful with tea or coffee. Your Rosh Hashanah guests will beg you for the recipe. I make several at once!

Serves 16 to 20

3 cups all purpose flour

1 teaspoon cinnamon

1/ 2 teaspoon salt

6 extra large eggs

1 cup sugar

1 cup dark amber honey (I prefer avocado honey)

1/ 2 cup date molasses

1 cup sunflower oil

1 teaspoon vanilla

1 1/ 2 teaspoons baking soda

2 teaspoons instant espresso powder

2 tablespoons boiling water

1 cup chopped dates

Non-stick spray for Bundt pan

12 cup Bundt pan



Pre-heat oven to 350° F. Combine eggs and sugar in the mixing bowl of a stand mixer fitted with whisk. Whisk on high speed until eggs are thick and creamy about 5 minutes. Next, switch out whisk to regular beater and blend in honey, then date molasses. Lower mixer speed to lowest setting, then add oil, and blend. Add vanilla, blend. In a separate small cup or bowl mix baking soda, espresso powder, and boiling water. Boiling water will dissolve espresso and baking soda and make it foam. Add foaming mixture to cake batter in the mixing bowl. Blend.



With mixer off, add dry ingredients (flour). Turn mixer on to lowest setting and mix in flour until just blended. Remove mixing bowl from stand mixer and stir in chopped dates with a large rubber spatula. I find a folding motion works great. Spray Bundt pan with non-stick spray, making sure to get every nook and cranny. Pour cake batter into the pan until about 2/3 full. If your Bundt pan is smaller than 12 cups you will have left over batter. Grease a mini loaf pan and add excess batter to it.



Bake the cake for 45 to 50 minutes, depending on your oven. Use a long skewer or toothpick to test for doneness. When cake is done, remove from oven, set on a cake rack. After 10 minutes invert cake onto another cake rack and remove Bundt pan. Allow cake to finish cooling on cake rack before storing in an airtight container or wrapping and freezing.



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