

Bakers Banquet



BANG POW BOOM Honey Cake

Ingredients

3 1/2 cups (440 grams) all-purpose flour
1 teaspoon baking powder
1 teaspoon baking soda
1/2 teaspoon kosher salt
4 teaspoons ground cinnamon
1/2 teaspoon ground allspice
1 cup (235 ml) vegetable oil
1 cup (340 grams) Mike's Hot Honey (see introduction- you can use regular honey or make your own hot honey)
1 1/2 cups (200 grams) granulated sugar
1/2 cup (95 grams) brown sugar
3 large eggs, lightly beaten
1 teaspoon vanilla extract
1 cup (235 ml) warm coffee or strong tea
1/2 cup (120 ml) orange juice
1/4 cup (60 ml) rye or whiskey - if you are not using the alcohol substitute with additional warm coffee or tea

Directions

Preheat oven to 350° F. Generously grease two loaf pans with non-stick cooking spray. Create a sling out of parchment paper, lining the bottom of each pan.

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In a large bowl whisk together the flour, baking powder, baking soda, salt cinnamon, and allspice.

Make a well in the center and add the vegetable oil, honey, both sugars, eggs, vanilla, coffee, orange juice and whiskey or rye, if using. (Hint- If you measure the oil before the honey it will be easier to get the honey out.)

Using an electric mixer on low, or a wire whisk, stir the ingredients together making sure nothing is stuck to the bowl.

Spoon the batter into the prepared pans. Place the loaf pans on a baking sheet and place in the oven. Bake for 60-65 minutes. the cake is done when it springs back when you gently touch it, or a skewer inserted into the cake comes out dry.

Let the cake cool for 15-20 minutes. Before lifting it from the pan, run a knife along the edges that are not covered in parchment so it is easy to lift out of the pan.

Note - These cakes can be made in advance and frozen until you need them! Just wrap completely cooled cakes tightly in plastic wrap and then tin foil before freezing.

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