

Honey Spice Cake

INGREDIENTS

3 eggs

2 $\frac{3}{4}$ cups flour

1 cup honey

1 cup sugar

1 cup warm tea

1 stick unsalted butter, softened

2 teaspoons baking soda

2 teaspoons baking powder

2 teaspoons vanilla

1 teaspoon cinnamon

1 teaspoon ground ginger

1 cup powdered sugar, for dusting

PREPARATION

Preheat oven to 325°F. Coat a 9×13-inch baking pan with cooking spray.

Sift together flour, cinnamon, ginger and baking powder into a large bowl and set aside.

Cream sugar and butter. Add honey and vanilla and beat until fluffy.

Beat in eggs, one at a time. Continue to beat for 1 minute after adding last egg.

Stir 2 teaspoons baking soda into 1 cup of warm coffee. Set aside.

Slowly add $\frac{1}{3}$ of flour mixture to wet ingredients. Add $\frac{1}{3}$ cup of coffee. Repeat until coffee and flour are all incorporated.

Pour batter into baking dish. Bake for 1 hour. Cool completely before cutting into squares. Generously dust with powdered sugar.