

Honey-Spice Cake



cakes

POINTS® Value: 3

Servings: 12

Preparation Time: 15 min

Cooking Time: 45 min

Level of Difficulty: Easy

Welcome the Jewish New Year with our homemade honey cake. It's a cinch to make and certain to start the year on a sweet note.

Ingredients

- 1 sprays cooking spray
- 1 1/2 cup all-purpose flour
- 3/4 tsp baking powder
- 1/2 tsp baking soda
- 1/8 tsp table salt
- 1 tsp ground cinnamon
- 3/4 tsp ground allspice
- 2 large egg(s)
- 1/4 cup sugar
- 2 Tbsp canola oil
- 1/2 cup honey, dark-variety preferred
- 1/4 cup unsweetened applesauce
- 1 tsp lemon zest
- 1/4 cup sliced almonds

Instructions

Preheat oven to 350°F. Coat a metal or glass loaf pan with cooking spray. In a large bowl, combine flour, baking powder, baking soda, salt, cinnamon and allspice; set aside. In another large bowl, beat eggs with an electric mixer; add sugar, oil and honey. Beat until combined and mixture is pale yellow; stir in applesauce and lemon zest. Slowly incorporate flour mixture into egg mixture using electric mixer; mix thoroughly but do not over beat. Spoon batter into prepared pan; sprinkle with almonds. Bake in middle of oven until a toothpick inserted in center of cake comes out clean, about 40 to 45 minutes. Cool cake in pan for about 15 to 20 minutes and then cool cake completely on a wire rack. Slice into 12 pieces and serve. Yields 1 slice per serving.

Notes

If you prefer your cake with a denser texture, bake it at 325°F for 45 minutes. Then reduce the oven temperature to 300°F and bake for 15 minutes more.