



## Moist Rosh Hashanah Honey Cake

### DRY INGREDIENTS

1 tablespoon baking powder  
1 teaspoon baking soda  
3 1/2 cups flour  
1/2 teaspoon salt  
1/2 teaspoon allspice  
1/2 teaspoon ginger  
4 teaspoons cinnamon  
1/2 teaspoon clove  
1/2 teaspoon nutmeg  
1/4 cup whiskey (optional)

### WET INGREDIENTS

3 eggs, slightly beaten  
1 1/2 cups sugar  
1/2 cup brown sugar  
1 cup honey ( Use the thickest honey)  
1 cup oil  
1 teaspoon vanilla extract  
1 cup black tea, strong (like Earl Grey) or 1 cup coffee  
1/2 cup orange juice (bottled or fresh-squeezed)  
1 orange, zest (optional)

### DIRECTIONS

1. Preheat oven to 350°F If you're using black or dark-colored pans, reduce to 325°F.
2. Prepare a 10 inch bundt pan, or tube pan, or 3 8" x 4 1/2" loaf pans.
3. Grease and flour the bottoms of the pans - better yet, use baking parchment paper to line the bottoms of the pans: it makes getting your cake out in one piece easier!
4. Mix all the dry ingredients in a large bowl or the bowl of your electric mixer.
5. Add wet ingredients and mix until well combined.
6. Pour slowly into prepared pans to avoid bubbles.
7. Tap pans against counter to free any bubbles.
8. Bake for 40 to 45 minutes or until toothpick inserted in center comes out clean.
9. Let the cake stand for at least 15 minutes before you try and get it out of the pan.
10. Invert it on a wire rack and cool completely.
11. Wrap tightly in wax-paper, and then in foil to keep.
12. This is one of those cakes that gets better the longer you let it sit; if you can make it 3 days in advance, that's actually ideal. It is also delicious right away.