

## **Lausman's Honey Cake**

### **Ingredients:**

#### **Dry Ingredients**

- ½** tablespoon baking powder
- ½** teaspoon baking soda
- 1¾** cups flour
- ¼** teaspoon salt
- ¼** teaspoon allspice
- 1/8** teaspoon ginger
- 2** teaspoons cinnamon
- ¼** teaspoon clove
- ¼** teaspoon nutmeg

#### **Wet Ingredients**

- 2** eggs, slightly beaten
- ¾** cup sugar
- ¼** cup brown sugar
- ½** cup honey
- ½** cup oil
- ½** teaspoon vanilla extract
- ½** cup warm black tea
- ¼** cup orange juice

### **Directions:**

- 1** Preheat oven to 350°F If you're using black or dark-colored pans, reduce to 325°F.
- 2** Prepare a 8 inch pan. Don't overfill, recipe makes a little extra.
- 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 pan 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.

**Revised: 11 November 2019**