



New Years Honey Cake

This New Years honey cake is extra moist and sweet, and keeps well. It's as good days later as it is on the day of baking.

PREP TIME: 30 MIN

COOK TIME: 50 MIN

INGREDIENTS

- ½ cup coconut oil
- 1⅓ cups plain flour
- 1½ tsp cinnamon
- ¾ tsp ground ginger
- ½ tsp all spice
- pinch salt
- ¼ tsp bicarbonate soda
- 3 eggs
- ½ cup coconut sugar
- ½ cup AB's Macadamia Honey
- ⅓ cup freshly brewed coffee
- zest of 1 orange
- ½ cup sliced almonds

DIRECTIONS

1. Preheat the oven to 180°C. Very generously grease cake tray or tin with coconut oil and line with non-stick baking paper.
2. In a large bowl, sift the flour, spices, salt and bicarbonate of soda. Set aside.
3. In a separate bowl, whisk eggs and sugar for five minutes with an electric whisk on high speed. Add the honey and whisk until combined.
4. Add the coffee, coconut oil and orange zest and whisk again until combined.
5. Add the flour mixture to the egg mixture and fold together using a spatula until just combined.
6. Pour the mixture into the prepared tin and sprinkle with sliced almonds.
7. Bake for 45-50 minutes until a skewer inserted into the centre comes out clean.



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