

## Honey Cake for the High Holidays

5 eggs  
1 ¼ cups sugar  
1 ¼ cup strong coffee - cooled  
2 ½ tsp baking powder  
1 tsp baking soda  
5 cup flour (less 1/8 cup)  
1 ¼ cup honey  
5/8 cup oil  
2-3 tsp. Spices - cinnamon, nutmeg  
Nuts - almonds, walnuts, pecan

Preheat oven to 325-350

Grease 9x13 pan

- 1) Beat eggs, oil, honey and sugar in a large bowl
- 2) Put dry ingredients (flour, B.P., B.S., spices) into a separate bowl
- 3) *Alternate* dry ingredients and coffee into the egg mixture, mixing well after each addition (about 5 rounds of flour- coffee-flour-coffee)
- 4) Mix in nuts if desired.
- 5) Bake at 325-350 for about one hour until toothpick comes out clean.

\*\*\*Bake time is critical. If baked too long, the cake may be dry, yet if under baked, the middle may be more "brownie-like"