

## **Beekeeper's Honey Cake**

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Let's celebrate **National Honey Month** with a special "Beekeeper's Honey Cake!"

### **Beekeeper's Honey Cake**

#### **INGREDIENTS**

2 3/4 cup all-purpose flour  
1 teaspoon ground cloves  
2 teaspoons ground cinnamon  
3/4 teaspoon freshly grated nutmeg  
3/4 teaspoon cream of tartar  
3/4 teaspoon baking soda  
1/4 teaspoon salt  
6 tablespoons (3/4 stick) unsalted butter, melted  
1 1/2 tablespoons canola or corn oil  
3 tablespoons packed dark brown sugar  
1 tablespoon granulated sugar  
3 large eggs, beaten  
1 1/2 cups wildflower or other medium-colored honey  
1 cup sour cream  
1 cup dried cranberries or sour cherries  
1 cup chopped walnuts or pecans  
Sliced almonds for garnish

## **PROCEDURE**

1. Preheat oven to 350F. Grease and flour a 12-cup Bundt or 10-inch tube pan, tapping out the excess flour, and set aside.
2. Sift together the flour, spices, cream of tartar, baking soda, and salt in a medium-size mixing bowl.
3. With an electric mixer, beat together the melted butter, oil, and both sugars in a large mixing bowl until well blended.
4. Beat in the eggs, one at a time, then add the honey and sour cream all at once. Beat until you have a smooth batter.
5. Beat in the flour mixture, 1 cup at a time, beating well after each addition.
6. Fold in the cranberries and walnuts. Pour the batter into the prepared cake pan.
7. Bake the cake until a cake tester inserted near the center comes out clean, 45 to 50 minutes.
8. Invert the cake onto a wire rack and let cool. As soon as the cake is cool enough to handle, press the flaked almonds into the top.
9. Place the cooled cake in an airtight container to ripen for 2 days before serving.

\* Recipe Courtesy of: <http://www.care2.com/greenliving/beekeeper-s-honey-cake-recipe.html>