

For a sweet new year



International Charity Bazaar
Experience the World in a Day
Hosted by the Diplomatic Corp in Ireland

Recipes from around the World

Honey Cake

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Ingredients

- 1 cup very strong coffee (decaf is fine)
- 1 3/4 cups honey
- 4 extra large eggs
- 4 Tablespoons canola oil
- 1 1/4 cups packed dark brown sugar
- 3 1/2 cups unbleached flour
- 1 Tablespoon baking powder
- 1 teaspoon baking soda
- 1 teaspoon cinnamon
- 1/2 teaspoon ginger
- 1/4 teaspoon cloves
- 1/4 teaspoon nutmeg
- 1 cup whole or half candied or plain almonds
- 1 cup raisins

Directions

Serves -12

Prep -15 mins

Cook – 1hr 15 mins

Preheat oven to 300 degrees. Grease and flour 2 9x5 inch loaf pans or one 9x13 pan. Set aside.

In a saucepan, combine the honey and coffee and bring to a boil. Cool and set aside.

In a large mixing bowl, blend the eggs, brown sugar and oil. Do not over-beat.

Sieve the flour, baking powder and baking soda and spices together. Stir the flour and honey into the eggs alternating and ending with the liquid. Stir in the raisins. Blend well. Pour into the prepared pans and place the almonds over the cake. Bake for 60-70 minutes, or until the cake springs back. Let sit overnight before serving.