

Apple Honey Cake from Urban Sacred Garden



I first made this recipe for a gathering of friends on New Year's Eve. It was inspired by the beautiful Beehive Bundt pan my friends gave me for Christmas. They know how much I love bees! I am a big proponent of all recipes made with Local Honey and this is one of my recent favorites. I hope you enjoy this tasty cake which is extra moist and very tasty thanks to the fresh apples.

INGREDIENTS

CAKE:

2 1/2 Cups All Purpose Flour
1 tsp Baking Powder
1 tsp Baking Soda
1 tsp Salt
1 tsp Ground Cinnamon
1/4 tsp Nutmeg
1 Cup Sugar
1 cup Vegetable Oil
2 Eggs
1 Cup Honey
1 tsp Pure Vanilla Extract
3 Apples (preferably Gala)
1 cup chopped Walnuts (or Pecans)

HONEY GLAZE:

1/3 Cup Butter
1/4 Cup Light Brown Sugar
2/3 Cup Honey
1 tsp Pure Vanilla Extract

DIRECTIONS

1. Preheat oven to 300 degrees. Grease and flour beehive (or other Bundt) pan.
2. Peel, core and shred apples into a small bowl.
3. Sift together dry ingredients into a medium bowl – flour, baking powder, baking soda, salt, cinnamon and nutmeg.
4. In a large bowl, stir together sugar and vegetable oil. Beat in the eggs until texture and color are light. Add and stir in honey and vanilla. Add all sifted dry ingredients into the wet mix. Stir in just until moistened. Add shredded apples and chopped walnuts.
5. Pour batter evenly into Bundt pan. Spread batter to the edges to make it lower in the middle (batter will rise in the middle while baking). Bake for 55-60 minutes in preheated oven, or until a toothpick comes out clean. Let cool for 15 minutes before removing from the pan. If using a Beehive, or other dual sided, pan cake will need to be cut flat to press sides evenly together. Cut into heavy slices to reheat in the toaster for breakfast.
6. GLAZE: Boil honey, brown sugar and butter in a saucepan on medium heat until sugar dissolves. Add vanilla and remove from heat. Use the glaze as a “glue” to stick the two sides of the Bundt cake together. Drizzle remaining glaze over the top. Sprinkle lightly with powdered sugar.