



Honey Cake

Ingredients & Equipments

For the Cake:

- 2 cups all-purpose flour (240g)
- ½ tsp kosher salt
- ½ tsp baking soda (3g)
- ½ tsp ground cinnamon
- ½ cup unsalted butter, room temp (113g / 1 stick)
- 1 cup honey (350g)
- 3 large eggs (150g)
- 1 tsp pure vanilla extract (4g)
- ½ cup sour cream, room temp (114g)

For the Honey Syrup:

- ½ cup honey (175g)
- ¼ cup water (57g)
- ⅓ cup sliced almonds, toasted (29g)

Instructions

1. Prep the pan:

Preheat your oven to 350°F (175°C). Grease a 9-inch round cake pan and line the bottom with parchment paper.

2. Mix dry ingredients:

In a medium bowl, whisk together flour, salt, baking soda, and cinnamon.

3. Cream butter & honey:

In a stand mixer fitted with the paddle attachment, beat the butter and honey until smooth.

4. Add eggs & vanilla:

Add eggs one at a time, mixing well after each. Scrape down the bowl as needed. Stir in the vanilla. (It may look slightly curdled — that's fine.)

5. Combine batter:

Add dry ingredients and mix on low speed until just combined. Then mix in the sour cream until smooth.

6. Bake the cake:

Pour the batter into the prepared pan and level the top. Bake for 30–35 minutes, or until a toothpick inserted in the center comes out with a few moist crumbs.

7. Cool:

Let the cake cool in the pan on a wire rack for 30 minutes.

8. Make honey syrup:

In a small saucepan, combine honey and water. Bring to a boil, then simmer for 5 minutes to reduce slightly. Stir in toasted almonds and set aside.

9. Soak the cake:

Turn the cake out onto a serving plate. Use a skewer to poke holes all over the cake. Spoon the warm syrup evenly over the top. Let it absorb for 20 minutes before slicing.