Honey and Spice Cake
Yield: makes 12 cakes

Ingredients:

- 225 g All purpose flour
- 150 g Granulated sugar
- 2 g Baking powder
- 2 g Baking soda
- 2 g Kosher salt
- 2 g Ground Cinnamon
- 1 g Ground Cloves
- 1 g Allspice
- 112 g Canola oil
- 168 g Honey (U of G Honey Bee Research Centre) *
- 55 g Brown sugar
- 80 g Liquid whole eggs
- 125 ml Strong coffee
- 1 ½ Oranges - juiced
- 2 g Vanilla extract

Method:

In a large bowl, sift together dry ingredients. Set aside.

In another bowl, whisk together wet ingredients. Add to dry ingredients. Whisk until just combined (do not over-mix).

Fill 12 - 3” cupcake moulds ¾ full.

Bake @300˚ F for 25-30 minutes.

Serve with vanilla or ginger ice cream.

Chef’s Note:

This is an adaptation of a large volume recipe. We prepare this recipe for batches of 24 cakes.

* Photo of Paul Kelly, Apiarist at #UofG Honey Bee Research Centre

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