

## Honey Cake - Medivnyk

I came across this recipe for honey cake and it looked fantastic

### HONEY CAKE

350

1 C. DARK HONEY	1/2 Tsp. B. SODA
1 C. SUGAR	2 Tsp. B. POW.
2 Eggs	1/2 C. WALNUTS.
1/2 C. MAZOLA	BEAT Eggs & SUGAR - Add HONEY & OIL - Mix. SIFT Dry Ing. Add ALTERNATELY WITH Liquid Mix. OIL & FLOUR 1 pan. 45 min.
1 C. COLD Coffee	
2 1/2 C. FLOUR	
1 Tsp. LEMON EXTRACT	
1 Tsp. CINNAMON	
1/2 Tsp. NUTMEG.	

Bake it at 350F for 45 min. I added some sliced almonds on top.





*This **medivnyk** is a very moist cake and the best garnish is a simple dusting of icing sugar. Try Buckwheat honey; it enriches the flavour of the cake.*

1 cup **Honey**, boiled and brought to room temperature

1/2 cup unsalted **Butter**

1 cup **Brown Sugar**

4 large **Eggs**, separated

3 cups all-purpose **Flour**

2 tsp. **Baking Soda**

1/2 tsp. **Baking Powder**

1 tsp. **Cinnamon**

1/4 tsp. **Salt**

1 cup **Sour Cream**

1 cup **Walnuts**, chopped



- ♦ Preheat oven to 325F.
- ♦ Grease a 9" x 12" baking pan.
- ♦ Cream the butter and sugar with an electric mixer.
- ♦ Add the egg yolks, one at a time.
- ♦ Beat until light and fluffy.
- ♦ Beat in the honey.
- ♦ Sift the flour with the other dry ingredients; add to the egg mixture alternately with the sour cream.
- ♦ Stir in the walnuts with a spatula.
- ♦ Beat the egg whites until stiff and fold them into the batter, careful not to break the egg whites.
- ♦ Bake in a greased pan at 325F for 50 to 55 min.
- ♦ Lower the heat to 300F in the final stages of baking and bake for another 25 min. or until done to prevent the honey from burning.

*Honey cake, is especially made for the holiday; there is something very soothing about having hot herbal tea with a piece of honey cake, on a cold winter's day. This honey cake is perfect for your Christmas baking.*